

# Bonfire Night 4th November

## Food for fidgety fingers

Puff Pastry Rolls.

### Ingredients

#### Plain Flour

375g of ready rolled puff pastry.

10ml tomato ketchup

120g grated cheese

Oil

1 beaten egg

1 teaspoon oregano

Preheat the oven to 200°C .

Lightly dust a kitchen surface with flour. Roll out the puff pastry. Spread the tomato ketchup all over the pastry then cover it with the cheese. Roll the pastry in to a roll like a swish roll as tightly as it will go. Refrigerate the roll for ten mins or so to let it harden. Take a sharp knife and cut the roll into slices approximately 1cm thick and place on an oiled baking tray. Brush each roll with the beaten egg and sprinkle with a little oregano. Bake until golden brown (15-20 mins) and serve either as a snack or with jacket potatoes as a main meal.

### Sweet corn Skewers

#### Ingredients

4 corn on the cobs

85g butter

3-4 tablespoons of butter

You also need cocktail sticks

Use a sharp serrated knife to cut each corn into approx 6 disks.  
Bring a saucepan of water to the boil and add the cut corn.  
Boil for 8—10 mins. While the corn is cooking melt the butter and add the honey to it and place in a small dish for dipping. Drain the corn and place on a serving tray/plate. Serve with the dipping sauce and napkins to catch the drips!!

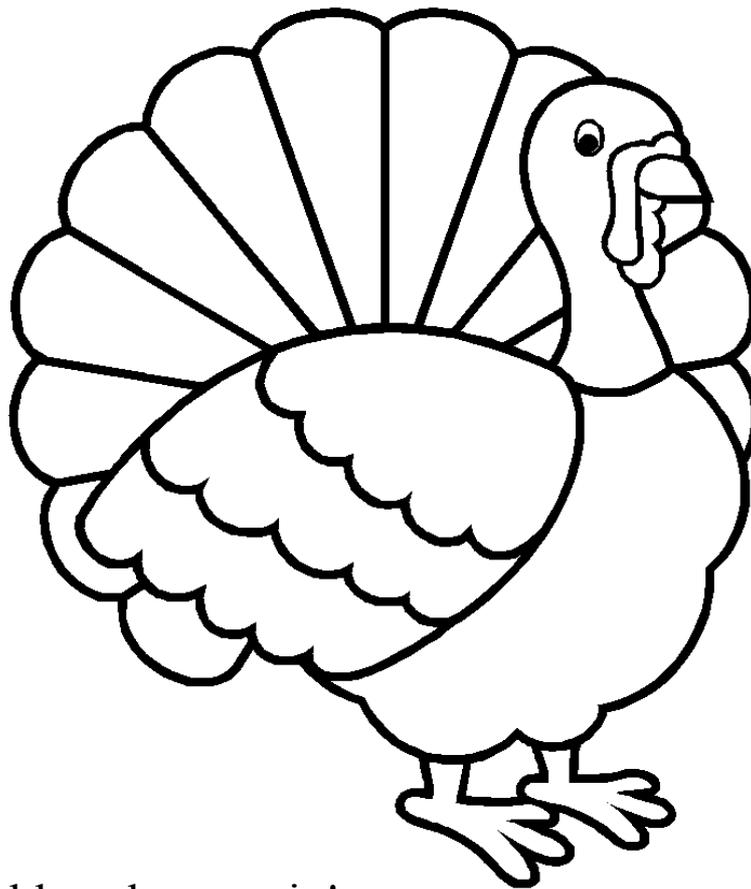
# Thanksgiving

## 27th Novemeber

Thanksgiving is a holiday celebrated in America and Canada on the fourth Thursday in the month of November. The exact origins of the thanksgiving celebration's are not certain it seams to be a collection of many different celebrations that happened around the same time of the year. Nowadays families celebrate it by sitting round the table and having thanksgiving dinner. They celebrate and give thanks for everything they have from family to possessions. The dinner usually consists of turkey, mashed potatoes, stuffing, gravy, sweet potatoes and corn. Desert is usually pumpkin pie. Other notable traditions on

Thanks-  
day are  
Ameri-  
Football  
and The  
Parade.

giving  
big  
can  
matches  
Macy's



Gobble gobble colour me in!