

Thanksgiving Side Dishes and Styling Tips from:



X-RAY VISION CARROT SALAD

Enhance your X-ray vision with vitamin A-rich carrot salad.

INGREDIENTS

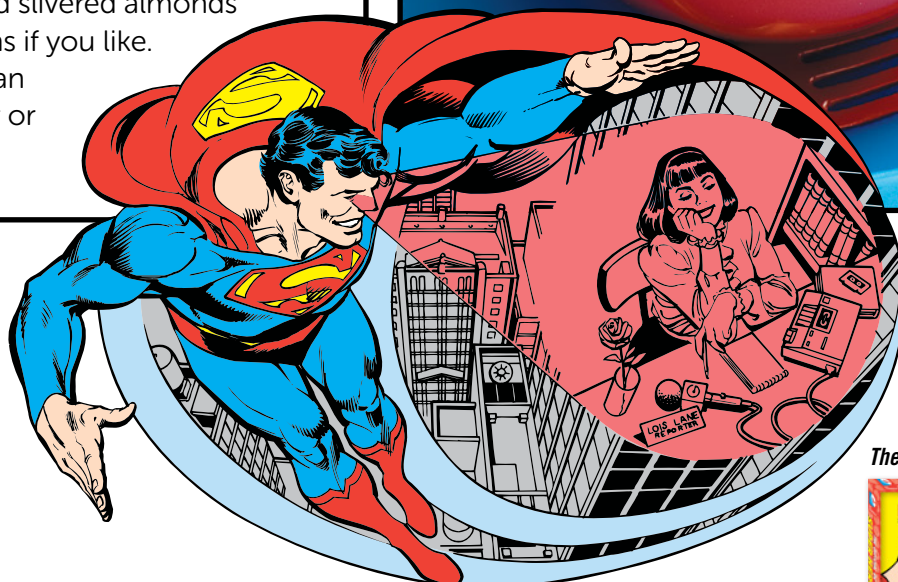
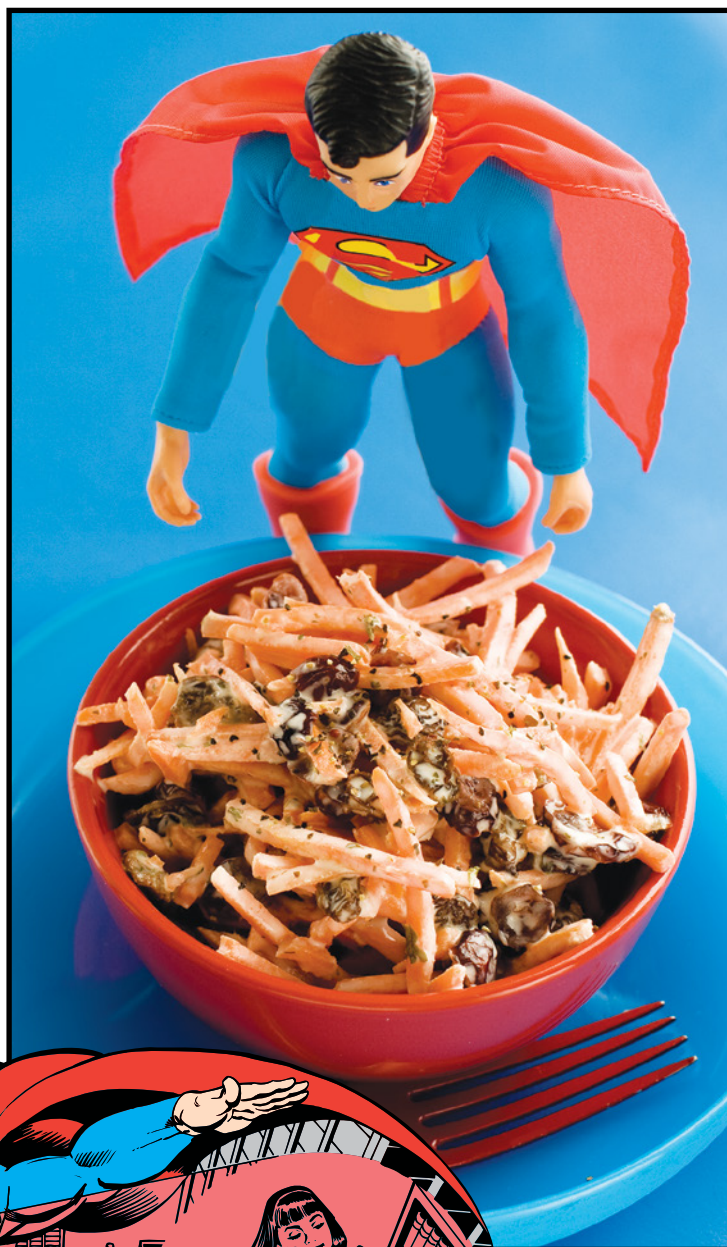
DIFFICULTY
LEVEL:



- * 1 cup shredded carrots
- * ¼ cup prepared coleslaw dressing
- * Salt and pepper
- * 2 tablespoons fresh-squeezed lemon juice
- * Slivered almonds and/or raisins, if desired

HOW TO MAKE IT

Mix the shredded carrots, coleslaw dressing, salt, pepper, and lemon juice together in a bowl. Add slivered almonds and raisins if you like. Serve as an appetizer or side dish.



This recipe is from
The Official DC Super Hero Cookbook.



SPEED-OF-LIGHT SWEET POTATOES

A healthy plate has lots of color on it.

DIFFICULTY
LEVEL:



INGREDIENTS

- * Sweet potato(es)
- * 1 tablespoon butter
- * Salt and pepper
- * Cinnamon



HOW TO MAKE IT

1. Peel and boil a sweet potato (or several) for about 25 minutes—or until tender.
2. Mash or puree with the butter and dash of salt and pepper.
3. Transfer the mash to a serving dish. Place the lightning stencil from *The Official DC Super Hero Cookbook* on top and sprinkle some cinnamon over it for a cool design. If you do not have the book, make your own stencil using wax paper.

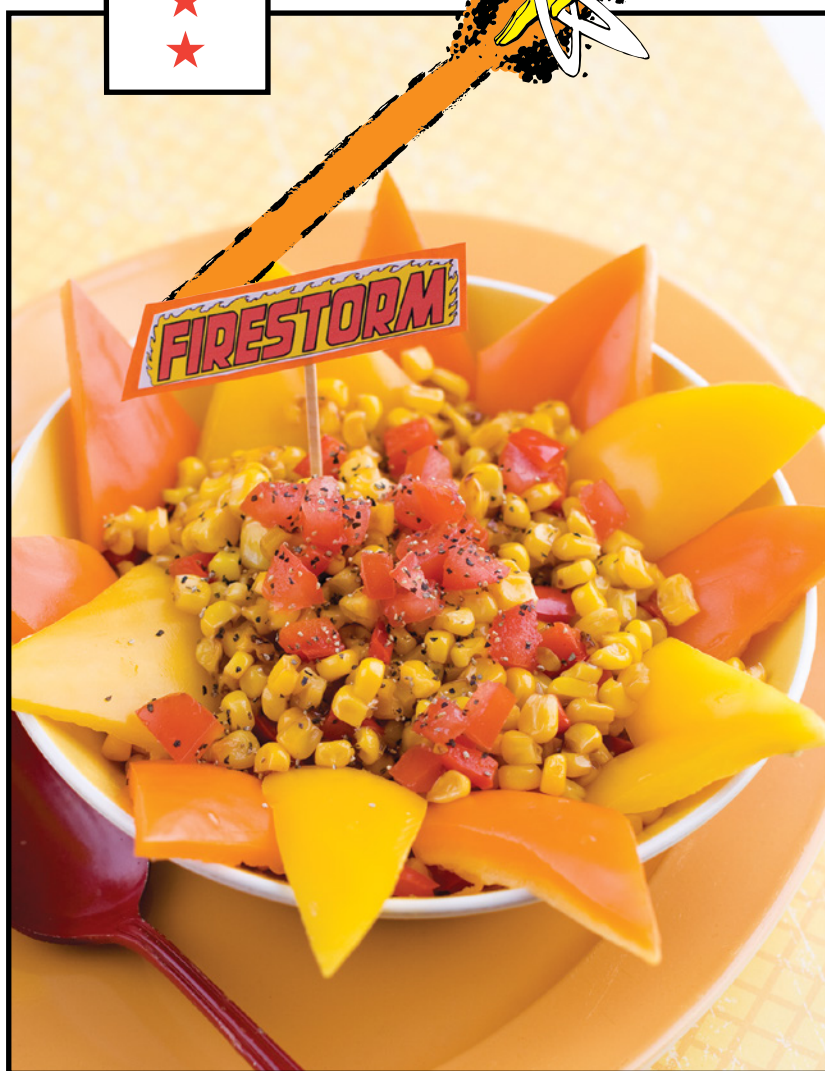
This recipe is from
The Official DC Super Hero Cookbook.



FIRESTORM'S ROASTED CORN SALAD

Naturally, Firestorm likes his corn flame-roasted. You can roast yours on the stove top.

DIFFICULTY
LEVEL:



INGREDIENTS

- * 12- to 14-ounce bag of frozen corn
- * 1 tablespoon butter
- * ½ cup red pepper, diced
- * Salt and pepper
- * 1 yellow pepper, cut into triangles
- * 1 orange pepper, cut into triangles

HOW TO MAKE IT

1. Cook the frozen corn according to package directions. Be careful not to overcook the corn.
2. Drain the cooked corn, then sauté in a pan of melted butter until some of the kernels turn golden brown.
3. Toss with diced red pepper, salt, and pepper.
4. Place in a serving bowl. Spice up the presentation with the triangle pepper shapes.

SERVES 4



This recipe is from
*The Official DC Super
Hero Cookbook.*

GUARDIANS OF THE UNIVERSE GREENS

The Green Lantern Corps knows how
important it is to have your greens!

DIFFICULTY
LEVEL:



Mix up whatever
fresh greens you
have available:
lettuce, green pepper,
cucumbers. Toss
with your favorite
dressing—and be sure
to cut some veggie
strips into the shape
of the Green Lantern
Power Battery.



This recipe is from
The Official DC Super Hero Cookbook.





ADD A SPLASH OF COLOR

Buy napkins and plastic cutlery in primary colors to match your favorite characters. Use the cutouts from *The Official DC Super Hero Cookbook*, or draw your own symbols.



SHARE LEFTOVERS WITH STYLE

The Official DC Super Hero Cookbook comes with cutouts and stencils, but you can also create your own.

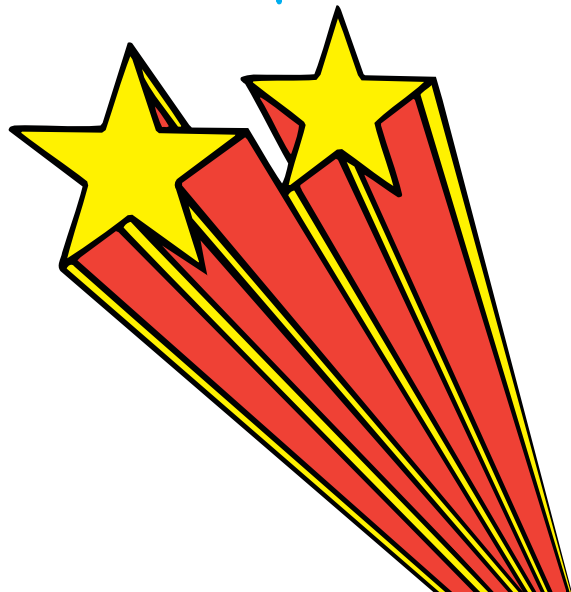
COLORFUL CHIPS

Add some super hero primary colors to your chips.

- ★ Parsley flakes for green
- ★ Paprika for red
- ★ Or sprinkle a few drops of food dye in a paper bag filled with chips and shake to color them.



These food styling tips are from *The Official DC Super Hero Cookbook*.





WONDER WOMAN CRUDITÉ

A Golden Lasso (or any gold cord) comes in handy for tying up pretty bundles of vegetables. Add a bowl of ranch dressing, and you've got a quick and healthy appetizer or side dish.



KRYPTONITE KRUNCH

Mix granola, pistachio nuts, and green candy-coated chocolates (about 1 cup of granola to ¼ cup each of candy and pistachios) for a sweet and salty snack mix.



BATARANG CRACKER

Ham, cheese, and crackers make the perfect nibble. They're even better when the toppings have been cut into bat-symbol shapes.



These food styling tips are from *The Official DC Super Hero Cookbook*.