

Harry Potter Night

- 12.05.23 -

Recipe #1: Kreacher's French Onion Soup

Servings: 6 ramekins

Ingredients:

- 1/2 cup butter (unsalted)
- 2 tbsp olive oil
- 1 onion (sliced)
- 48 oz beef broth
- 2 tbsp cooking sherry
- 1 tsp thyme
- 1/4 tsp salt
- 1/2 tsp pepper
- 6 slices French bread
- 1 cup mozzarella cheese
- 1/2 cup parmesan cheese

Instructions:

1. In a large stockpot, over medium heat, melt the butter and olive oil.
2. Add the onions and stir continuously for about 5 minutes, until the onions are soft and translucent
3. Add the beef broth, cooking sherry, thyme, salt, and pepper
4. Simmer, uncovered, for 20 minutes.
5. Carefully ladle the soup into serving dishes/ramekins.
6. Set the oven broiler to low.
7. Top each soup with a full slice of bread, or cut the bread into chunks, whichever you prefer.
8. Sprinkle the bread with a generous amount of mozzarella and parmesan cheese.
9. Broil for 3-5 minutes, until the cheese is bubbly and starts to brown. Enjoy!

Source: sonshinekitchen

Recipe #2: Roast Potatoes with Garlic and Rosemary

Servings: 4

Ingredients:

- 6 red potatoes (about 2 lbs), washed and cut into 1/2-inch cubes

- ¼ cup olive oil
- 1 tsp salt
- 1 tsp dried rosemary leaves
- 2 cloves garlic, minced
- Ground black pepper, to taste

Instructions:

1. Preheat the oven to 400 degrees F.
2. Combine the potatoes with the oil, salt, rosemary, garlic, and black pepper, taking care to coat the potatoes thoroughly and evenly.
3. Spread the potatoes in a large, shallow pan. Roast the potatoes for about 35 minutes, until the potatoes are slightly crisp around the edges and soft in the middle.
4. Halfway through baking, remove the pan briefly to toss the potatoes again, then put it back in the oven and continue baking.
5. Enjoy!

Source: Unofficial Harry Potter Cookbook

Recipe #3: Butterbeer

Servings: 8

Ingredients:

- 2 liters cream soda, chilled
- ¼ tsp caramel extract
- ¼ tsp butter extract
- 1 cup heavy whipping cream
- ½ cup butterscotch topping
- ½ cup powdered sugar

Instructions:

1. In large mixing bowl, whip heavy whipping cream until it forms stiff peaks.
2. Add butterscotch topping and powdered sugar.
3. Mix the caramel and butter extracts with the cream soda and then pour the mixture into clear cups or mugs.
4. Top with butterscotch cream topping and enjoy!

Source: favfamilyrecipes

Recipe #4: Herby Roasted Chicken

Harry Potter and the Order of the Phoenix, Chapter 9

Servings: 4

Ingredients:

- 1 medium onion, sliced
- 6 cloves garlic, peeled
- 4 chicken breasts
- 2 tbsp softened butter
- ¼ tsp ground thyme
- ¼ tsp ground sage
- 1 tbsp fresh parsley, chopped
- Salt and ground black pepper, to taste
- ½ cup water

Instructions:

1. Preheat the oven to 375 degrees F.
2. Lay the onion slices and garlic cloves into a deep baking dish.
3. Put the chicken breasts into a large ziploc bag and flatten them out using a meat pounder (or use a flat metal object if you don't have a pounder) until they are roughly a ½-inch thick.
4. Pat the chicken breasts dry with a paper towel.
5. Mix the butter with the thyme, sage, and parsley and spread it evenly over the chicken (both sides).
6. Lay the chicken in the pan, on top of the onions and garlic and sprinkle with salt and pepper.
7. Pour the water into the pan.
8. Bake for 35 minutes, or until the chicken reaches an internal temperature of 165 degrees F. Rotate the pan around the 20 minute mark.

Source: Unofficial Harry Potter Cookbook

Recipe #5: Harry Potter Hagrid Cupcakes

Servings: 14

Ingredients:

- 1 ¾ cups all-purpose flour
- ¾ cup cocoa powder
- 2 tsp baking soda
- ¾ tsp baking powder
- 1 tsp salt
- 2 cups granulated sugar

- 2 large eggs
- 1 cup buttermilk
- ½ cup oil
- 1 tsp vanilla extract
- 1 cup warm coffee

Frosting:

- 2 cups butter, soft
- 6 cups powdered sugar
- 6 tbsp heavy cream
- 2 tsp vanilla extract

Instructions:

Cake:

1. Preheat the oven to 350 degrees F. Prep 2 cupcake pans with liners and set aside.
2. Combine the flour, cocoa powder, baking soda, baking powder, and salt in a medium bowl. Set aside.
3. Add the sugar with the eggs in a mixing bowl. Beat with a whisk until fluffy.
4. Stir in the buttermilk, oil, and vanilla until combined.
5. Alternate mixing in the dry ingredients with the coffee using a wooden spoon. Scrape the sides of the bowl and stir 1 minute more.
6. Divide batter evenly between the two cupcake pans, using an ice cream scoop.
7. Bake 15-20 minutes or until a toothpick comes out clean when poked in the middle.
8. Immediately transfer cupcakes to a wire rack and let the cupcakes cool 20 minutes. While the cupcakes are cooking, you can make your frosting!

Frosting:

1. Add the butter into the bowl of an electric mixer. Using the paddle attachment, beat for 2 to 3 minutes or until the butter is smooth. Scrape the sides of the bowl with a spatula.
2. Add the powdered sugar, one cup at a time, and continue to mix until incorporated.
3. Stir in the heavy cream and vanilla.
4. Scrape the sides of the bowl. Increase the speed to medium and beat for 5 minutes or until light and fluffy.

5. Scoop out 1/2 cup of the frosting and place in a small bowl.
6. Use a pink food coloring for the larger amount of frosting and green for the 1/2 cup.

Assembly:

1. Frost your cupcakes using the pink frosting. Remember; just like Hagrid's original cake, it doesn't have to look perfect!
2. Place the green frosting into a ziploc bag. Snip a small hole in the bottom corner. This will be your piping bag. If the frosting is too thick, try heating a small portion of it in the microwave for 2 intervals of 10 seconds, mixing, and then using it in your piping bag.
3. Carefully write your Happy Birthday greeting with the frosting across the top of the cake. See the picture below for an example!



Source: onesweetappetite