JAKE AND THE NEVER LAND PIRATES
NEVER LAND RESCUE

Ahoy ye pirates! Here be some super tasty pirates fish & chips for you and your crew!

PIRATES FISH & CHIPS

POTATO CHIPS!

The following recipe is meant to be prepared by an adult. Children should help ONLY under close supervision.

Ingredients: 4 potatoes, Vegetable Oil, Salt

Scrub the potatoes, slice the potatoes evenly and thinly. Rinse the potato slices and then soak them for about half an hour in a large bowl of cold water to remove the starch and cook crispy. Drain the potato slices and dry them thoroughly with a clean kitchen towel or layers of paper towels.

In a large, heavy pan or pot, heat about 1/2 inch of vegetable oil, canola oil, grapeseed oil, or lard to about 350°F. Add a single layer of potato slices to the oil. Fry the potato slices until they are golden or brown, about 3 minutes per batch.

Transfer the potato chips to a dish topped with a paper towel to soak up oil. Sprinkle with salt. Let cool. The chips will crisp as they cool.

KALE CHIPS!

Ingredients: 1 bunch kale, Drizzle of vegetable oil, Salt

Directions: Trim the stems and ribs from the kale leaves. Rinse the leaves and pat dry. Put kale in a very large bowl and drizzle with the oil, toss. Arrange leaves on a baking sheets in a single layer. Sprinkle the kale with salt. Bake at 300°F for 20 minutes, remove, and let cool. The kale will crisp as they cool.

CHEESY FISH CRACKERS!

Ingredients:

1	Cup all-purpose flour	1/2 Teaspoon salt
4	Tablespoons cold unsalted butter, cut into small pieces	1/2 Teaspoon fresh-ground pepper
8	Ounces cheddar cheese	Fish shaped cookie cutter

Directions: Mix the flour, butter, cheese, salt, and pepper together until the mixture resembles coarse meal. Mix in 3 to 4 tablespoons of water, one tablespoon at a time, and only enough so that the dough forms a ball. Wrap in plastic, and chill for 20 minutes. Roll the dough out to 1/8-inch thickness. place 1/2 inch apart on a parchment lined baking pan. Bake at 350 F until golden and crisp - 15 to 20 minutes. Let cool.

MIX THE CRACKERS AND CHIPS TOGETHER IN A BOWL AND SERVE!

AVAILABLE ON DVD NOVEMBER 19