

# Directions:

- Divide the Master List (except those listed in the 'Other' section) by the number of guests you will invite to your party. Make sure you mix them up and create groupings that are even pertaining to cost.
- Send invitations to your guests asking each of them to bring one grouping.
- Cut out the items in the Cut-Out List (page 2), folding each and placing into a large bowl or hat.
- When guests arrive, have them place items in a central location in the kitchen or dining room.
- Choose teams by numbering off, alternating 1, 2, 1, 2, etc., as there will be two teams.
- Have the 1's and 2's group together and give them 2 minutes to select their master chef.
- Once selected, each team is given a copy of the master list for review and are given 15 minutes to plan a menu consisting of one appetizer, one main dish, and one side dish...advise the teams to have a backup plan, as they might not end up with their chosen items when the choosing session is over.
- When the 15 minutes are up, place the bowl or hat containing the items from the cut-out list between the two master chefs. Each chef takes turns selecting items until they are gone.
- The kitchen is then fair game, and each team must compromise with the other for its use. At least half of all items that are won in the choosing session must be used in the menu. Teams will be competing for the following awards (page 3, print and cut out a card for each guest): Best Appetizer, Best Main Dish, Best Side Dish, Best Overall Presentation, and Best Dish for the Dog.... Meal preparation should take only 90 minutes and may be timed as part of the game. The host is best utilized as a helper for both teams, as they know their kitchen best.

## Master List:

### Jarred/Canned items

- 2 cans Red chile sauce
- 2 cans Green chile sauce
- 2 cans Diced green chiles
- 2 cans Tomato sauce
- 2 cans Refried beans
- 2 cans Black beans
- 2 cans Chicken stock or broth
- 2 cans Beef stock or broth
- 1 jar Garlic

### Produce

- 6 Tomatoes
- 1 bunch Cilantro
- 2 large Onions
- 4 Limes
- 4 Lemons
- 2 bunches Green Onion
- 2 Bell peppers
- 4 Avocado (ripe)

### Protein

- 1 dozen Eggs
- 3 lbs Ground beef
- 3 lbs Flank or skirt steak
- 3lbs Chicken breasts
- 3lbs Chorizo

### Breads/Flours

- 1 bag Flour tortillas
- 1 box taco shells
- 1 bag corn tortillas
- White flour
- Cornmeal

### Cheese/Dairy

- 4 cups shredded Jack
- 4 cups shredded Cheddar

### Rice/chips

- 1 bag Tortilla chips
- 1 box instant White rice

### OTHER- shared by all and provided by hostess

- Vegetable oil
- Chile sauce
- Garlic Powder
- Chile Powder
- Salt
- Sugar
- Onion Powder
- Cilantro dried

2 cans Red chile sauce	6 Tomatoes
2 cans Green chile sauce	1 bunch Cilantro
2 cans Diced green chiles	2 large Onions
2 cans Tomato sauce	4 Limes
2 cans Refried beans	4 Lemons
2 cans Black beans	2 bunches Green Onion
2 cans Chicken stock or broth	2 Bell peppers
2 cans Beef stock or broth	4 Avocado (ripe)
1 jar Garlic	Switch with the other team
1 dozen Eggs	1 bag Flour tortillas
3 lbs Ground beef	1 box taco shells
3 lbs Flank or skirt steak	1 bag corn tortillas
3lbs Chicken breasts	White flour
3lbs Chorizo	Cornmeal
4 cups shredded Jack	1 bag Tortilla chips
4 cups shredded Cheddar	1 box instant White rice
Vegetable oil	Switch with the other team
Salt	Switch with the other team
Chile sauce	Switch with the other team
Sugar	Chile Powder
Garlic Powder	Cumin
Onion Powder	Cilantro dried

Circle Your Choice			Circle Your Choice		
Best Appetizer:	1	2	Best Appetizer:	1	2
Best Main Dish:	1	2	Best Main Dish:	1	2
Best Side Dish:	1	2	Best Side Dish:	1	2
Best Overall Presentation:	1	2	Best Overall Presentation:	1	2
Best Dish for the Dog:	1	2	Best Dish for the Dog:	1	2
Circle Your Choice			Circle Your Choice		
Best Appetizer:	1	2	Best Appetizer:	1	2
Best Main Dish:	1	2	Best Main Dish:	1	2
Best Side Dish:	1	2	Best Side Dish:	1	2
Best Overall Presentation:	1	2	Best Overall Presentation:	1	2
Best Dish for the Dog:	1	2	Best Dish for the Dog:	1	2
Circle Your Choice			Circle Your Choice		
Best Appetizer:	1	2	Best Appetizer:	1	2
Best Main Dish:	1	2	Best Main Dish:	1	2
Best Side Dish:	1	2	Best Side Dish:	1	2
Best Overall Presentation:	1	2	Best Overall Presentation:	1	2
Best Dish for the Dog:	1	2	Best Dish for the Dog:	1	2
Circle Your Choice			Circle Your Choice		
Best Appetizer:	1	2	Best Appetizer:	1	2
Best Main Dish:	1	2	Best Main Dish:	1	2
Best Side Dish:	1	2	Best Side Dish:	1	2
Best Overall Presentation:	1	2	Best Overall Presentation:	1	2
Best Dish for the Dog:	1	2	Best Dish for the Dog:	1	2
Circle Your Choice			Circle Your Choice		
Best Appetizer:	1	2	Best Appetizer:	1	2
Best Main Dish:	1	2	Best Main Dish:	1	2
Best Side Dish:	1	2	Best Side Dish:	1	2
Best Overall Presentation:	1	2	Best Overall Presentation:	1	2
Best Dish for the Dog:	1	2	Best Dish for the Dog:	1	2
Circle Your Choice			Circle Your Choice		
Best Appetizer:	1	2	Best Appetizer:	1	2
Best Main Dish:	1	2	Best Main Dish:	1	2
Best Side Dish:	1	2	Best Side Dish:	1	2
Best Overall Presentation:	1	2	Best Overall Presentation:	1	2
Best Dish for the Dog:	1	2	Best Dish for the Dog:	1	2

# ALTERNATE MYSTERY DINNER IDEA:

## MYSTERY DINNER

A great idea for April Fool's Day... or any other day you want to have fun!

Here's how it works...

Your invited guests will be given a mysterious menu from which they choose five courses. The choices remain a mystery to your guests until they are served. That's when the surprises and laughter begin!

## DINNER RULES GIVEN TO GUESTS ON ARRIVAL

You will be served five courses. Each course will contain five items served in the order selected.

We insist that each course be finished before the next course is served.

Please list your selection by number. This will help speed up the service.

Cross off each number as you enter it under your selections. No numbers may be eliminated or used more than once.

All utensils and food remnants will be removed after each course, leaving a nice, clean table for the next course. Don't worry about proper etiquette... have fun!

## Menu

1. Jersey's Best
2. Steamed Glacier
3. Irish Eyes
4. Divided Branches
5. Exotic Blubber
6. Pucker Power
7. Jack
8. Sailor's Crumbs
9. Degreaser
10. Beau's Dream
11. Rolling Stones
12. Old Remedy
13. Lover's Delight
14. Bats and Balls
15. Palate's Paradise
16. Autumn Leaves
17. Farmer's Alarm
18. Perfect Pitch
19. Soaker
20. Cat's Eyes
21. Devil's Horns
22. Golden Rods
23. Pine Forest
24. Liquid Gold
25. Cool Conclusion

## MYSTERY DINNER ACTUAL MENU

After your guests make their selections, these are the items you will actually serve to them.

1. Ice Cream
2. Water
3. Baked Potato
4. Fork

5. Jell-O
6. Pickle
7. Knife
8. Crackers
9. Napkin
10. Spoon
11. Meatballs
12. Chicken Soup
13. Candy Kiss
14. Carrot Sticks & Peas
15. Cupcake
16. Salad
17. Chicken
18. Fork
19. Napkin
20. Olives
21. Forks
22. Mostacioli or Spaghetti
23. Toothpicks
24. Orange Juice
25. Milk

### **PLANNING TIPS**

When sending out invitations, ask guests to RSVP so you will know exactly how many will be attending the Mystery Dinner.

Copy enough menus so you have one for each guest. Put each guest's name at the top of his or her menus.

Have guests place 5 ones (#1) by the first course items, 5 twos (#2) by the second course items and so on.

Plan on at least one server for every four people, because they will have to read each list separately and fix each plate differently. For example, if a guest orders numbers 5, 7, 15, 23, and 25 for the first course, he or she will be served Jell-O, a knife, a cupcake, toothpicks, and a glass of milk.

Use paper plates, cups, bowls, and inexpensive plastic utensils, because they will be discarded after each course.

Take your time when serving; your guests won't mind waiting...everyone loves a little suspense!