



Fancy French Mushroom Pâté + Kid-Made Crunchy Crackers + Cranberry Sparkling Boisson

By Erin Fletter

Prep Time 40 / Cook Time 27 / Serves 4 - 6

Shopping List

☐ FRESH

☐ 1/2 lb fresh mushrooms (your choice)

☐ 2 to 4 green onions

☐ 1 small handful fresh parsley, sage, or thyme

☐ DAIRY

☐ 1/4 C cream cheese OR Monterey Jack, cheddar, Havarti, or provolone cheese **(see allergy subs below)**

☐ 6 oz Monterey Jack, cheddar, Havarti, or provolone cheese **(see allergy subs below)**

☐ 1/4 C butter **(see allergy subs below)**

☐ PANTRY

☐ 2 T olive oil + more for greasing skillet or baking sheet

☐ 3/4 tsp salt + more to taste

☐ 1 big pinch ground black pepper

☐ 1 T vinegar or lemon juice

☐ 2 T nutritional yeast

☐ 3/4 C all-purpose flour + plus a little more for dusting **(see allergy subs below)**

☐ 2 T cornmeal

☐ 1/2 tsp garlic powder

- ☐ 2 C cranberry juice
- ☐ 1/4 C granulated sugar or honey
- ☐ 3 C sparkling water
- ☐ HAVE ON HAND
- ☐ 1 to 4 T cold water
- ☐ 2 C ice

Fun-Da-Mentals Kitchen Skills

grate: to reduce food, like a carrot, to very small shreds or pieces of the same size by rubbing it on a tool with an outside surface that has holes with cutting edges (a grater).

roll: to use a rolling pin to flatten dough; use your hands to form a roll or ball shape; or move a round food, like a grape or a meatball, through another food, like sugar or breadcrumbs, to coat it.

shape: to form food into a specific shape by hand or with a cutting tool—examples are cutting cookie dough into shapes with cookie cutters, forming bread dough into a roll or crescent shape, and rolling ground meat into a meatball.

stir: to mix together two or more ingredients with a spoon or spatula, usually in a circle pattern, or figure eight, or in whatever direction you like!

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

blend: to stir together two or more ingredients until just combined; blending is a gentler process than mixing.

chop: to cut something into small, rough pieces using a blade.

sauté: to cook or brown food in a pan containing a small quantity of butter, oil, or other fat.

evaporate: Cooking food until the liquid turns into vapor (steam), reducing the liquid content.

Equipment

- ☐ Oven
- ☐ Baking sheet
- ☐ Parchment paper (if not using oil to grease sheet)
- ☐ Grater
- ☐ Large mixing bowl

- ☐ Measuring spoons
- ☐ Whisk
- ☐ Wooden spoon
- ☐ Cutting board
- ☐ Wooden skewer or toothpick
- ☐ Heat-resistant spatula
- ☐ Pitcher
- ☐ Liquid measuring cup
- ☐ Skillet
- ☐ Food processor or blender (or large bowl + immersion blender)
- ☐ Kid-safe knife

Ingredients

Kid-Made Crunchy Crackers

- ☐ 6 oz Monterey Jack, cheddar, Havarti, or provolone cheese ******(for DAIRY ALLERGY sub 2 T nutritional yeast—see allergy subs below for additional ingredients)******
- ☐ 3/4 C all-purpose flour + plus a little more for dusting ******(for CELIAC/GLUTEN ALLERGY sub 3/4 C gluten-free/nut-free flour)******
- ☐ 1/2 tsp salt
- ☐ 2 T cornmeal
- ☐ 1/2 tsp garlic powder
- ☐ 1/4 C butter, softened ******(for DAIRY ALLERGY sub 1/4 C dairy-free/nut-free butter OR 3 T nut-free oil, like olive or vegetable)******
- ☐ 1 to 4 T cold water
- ☐ olive oil for greasing skillet or baking sheet
- ☐ 1 T nutritional yeast (to sprinkle on top)

Cranberry Sparkling Boisson

- ☐ 2 C cranberry juice
- ☐ 1/4 C granulated sugar or honey

☐ 3 C sparkling water

☐ 2 C ice

Fancy French Mushroom Pâté

☐ 1/2 lb fresh mushrooms (your choice)

☐ 2 to 4 green onions

☐ 2 T olive oil, divided

☐ 1 small handful fresh parsley, sage, or thyme (for 1/2 T chopped)

☐ 1/4 tsp salt + more to taste

☐ 1 big pinch ground black pepper

☐ 1 T vinegar or lemon juice

☐ 1/4 C cream cheese OR grated Monterey Jack, cheddar, Havarti, or provolone cheese ******(for DAIRY ALLERGY sub 1/4 C canned white beans, if no legume allergy)******

☐ 1 T nutritional yeast

Food Allergen Substitutions

Kid-Made Crunchy Crackers

Dairy: For 6 oz cheese, substitute 2 T nutritional yeast + 1/2 tsp salt + 1/4 tsp baking powder + 2 to 4 T cold water. For 1/4 C butter, substitute 1/4 C dairy-free/nut-free butter OR 3 T nut-free oil, like olive or vegetable.

Celiac/Gluten/Wheat: For 3/4 C all-purpose flour, substitute 3/4 C gluten-free/nut-free flour.

Cranberry Sparkling Boisson

Fancy French Mushroom Pâté

Dairy: For 1/4 C cream cheese OR grated Monterey Jack, cheddar, Havarti, or provolone cheese, substitute 1/4 C canned white beans, if no legume allergy is present.

Instructions

Kid-Made Crunchy Crackers

preheat + grate

Preheat your oven to 375 F. Have your kids grate **6 ounces of Monterey Jack, cheddar, Havarti, or provolone cheese** and set aside.

measure + combine

Have your kids measure **3/4 cup flour, 1/2 teaspoon salt, 2 tablespoons cornmeal**, and **1/2 teaspoon garlic powder** in a large mixing bowl and whisk to combine.

measure + stir

Have the kids measure and add **1/4 cup softened butter, 1 to 4 tablespoons cold water**, and the grated cheese to the dry ingredients and stir until the cracker dough forms.

roll + shape

Sprinkle some flour on a cutting board or your clean countertop and roll the dough out to about 1/8 inch thick. Using a kid safe knife, have kids cut the dough into one inch squares or other small shapes. Use the flat end of a wooden skewer or toothpick to poke a small hole in the center of each cracker.

transfer + bake

Carefully transfer the crackers to a lightly oiled or parchment lined baking sheet and lay them out so they do not overlap. You can place them fairly close together; they will puff up, but not spread much. Bake for 15 to 17 minutes or until puffed and edges start to brown.

sprinkle + cool

Sprinkle **1 tablespoon of nutritional yeast** over the tops of the baked crackers. Let them cool completely and then enjoy by themselves or with a spread like **Thyme for Olive Tapenade** or **Fancy French Mushroom Pâté**.

Cranberry Sparkling Boisson

intro

We've added a bit of French "joie de vivre" or "joy of living" to this refreshing cranberry drink by calling it a "boisson" (BWAH-sohn), which means "drink" in French!

measure + stir

Have your kids measure **2 cups cranberry juice, 3 cups sparkling water, 1/4 cup sugar or honey**, and **2 cups ice** in a pitcher. Stir together while counting to 10 in French: 1 un (uhn), 2 deux (deuh), 3 trois (twah), 4 quatre (KAH-truh), 5 cinq (sank), 6 six (seece), 7 sept (set), 8 huit (wheet), 9 neuf (nuhf), 10 dix (deece).

pour + serve

Pour into cups and enjoy! Santé (sahn-tay) or "Cheers" (literally "Health") in French!

Fancy French Mushroom Pâté

chop

Have your kids chop **1/2 pound of mushrooms**, **2 to 4 green onions**, and **1 small handful of parsley, sage, or thyme** into tiny bits.

sauté + stir

Adults heat **1 tablespoon of olive oil** in a skillet on your stovetop over medium-high heat. Add the **chopped green onions** and sauté, stirring until starting to lightly brown, about 30 seconds. Add the **chopped mushrooms** and sauté, stirring frequently until their liquid has almost evaporated, about 4 to 5 minutes.

add + simmer + evaporate

Add **1/2 tablespoon of the chopped herbs**, **1/4 teaspoon salt**, and **1/8 teaspoon black pepper** and cook, stirring for 2 minutes more. Add **1 tablespoon of vinegar or lemon juice**, scraping up any browned bits, and simmer until the liquid evaporates, for 2 to 3 minutes more. Carefully transfer the mushroom mixture to a food processor or blender (or large bowl for use with an immersion blender).

blend + count + cool

Have kids add **1 tablespoon olive oil**, **1/4 cup cream cheese OR grated cheese**, and **1 tablespoon nutritional yeast**. Blend the pâté until it reaches the desired consistency while counting to 5 in French: 1 un (uhn), 2 deux (deuh), 3 trois (twah), 4 quatre (KAH-truh), 5 cinq (sank). Taste, and add a bit more salt if needed. Let the pâté cool before serving. "Bon appétit" (Bohn AHP-peh-tee) or "Enjoy your meal" in French!

Featured Ingredient: Mushrooms!

Hi! I'm Toady! I'm a Mushroom!

"I'm also a fun guy! Get it? Fun guy—fungi? I'm good in salads, sandwiches, soups, stews, on pizza, with pasta, and stuffed with other yummy foods. Plus, you can cook and use me in recipes just like you would meat!"

History

The first mushrooms were thought to be cultivated in Southeast Asia, but it is not known why for sure. Perhaps someone discovered that mushrooms grew by accident and sought out a growing method. All mushrooms are fungi, but not all fungi are mushrooms! There are an estimated 1.5 to 2 million species of fungi on planet Earth, of which only 80,000 have been properly identified. There are over 250 kinds of mushrooms that people eat.

Mushrooms are a kind of fungus that look like umbrellas! They grow in places like yards, forests, fields, and gardens.

What is a fungus? It's a kind of living organism that is different from plants. In fact, mushrooms are more like humans than plants!

Fungi walls are made of a fibrous substance called "chitin," rather than cellulose, like plants. Also, plants produce their own energy from the sun from photosynthesis, but mushrooms and other fungi don't need the sun for energy!

Many fungi eat by breaking down dead plants. However, other fungi feast on dead animals, bird droppings, manure, wallpaper paste, fruit, and living animals. So fungi are like nature's cleanup crew!

The yeast that makes bread rise is a type of fungi.

Mushrooms are sometimes called Toadstools! Can you picture a toad sitting on top of a giant mushroom?

Some mushrooms are good to eat, like portobellos, crimini, and shiitakes, while others are extremely poisonous. Never eat a mushroom you find growing outside unless you are with a mushroom expert!

The Honey Mushroom in the Blue Mountains of Oregon is the world's largest living thing. It is actually a mushroom colony and is believed to be at least 2,000 years old! It covers almost four square miles!

Some mushrooms live entirely underwater.

In the Amazon rainforest, mushrooms release spores into the air, which creates the surface for water to condense and can trigger rain. The rain then causes more fungi to grow.

Before the invention of colorful synthetic dyes, people used mushrooms for dyeing wool and other natural fibers.

Greek warriors ate mushrooms to increase their strength before battle.

Mushrooms are one of the vegetable world's substitutes for meat.

Anatomy & Etymology

The largest mushroom you'll find in most grocery stores is the portobello. It is the fully grown version of the *Agaricus Bisporus* species and has a large, brown cap. Smaller, immature mushrooms may be brown, like the crimini, or white, like the button.

Mushrooms contain more than 90 percent water!

Some mushrooms glow in the dark! They produce light through a process called bioluminescence. People used to carry these in ancient times to light their way through the forest.

Mushrooms can grow super fast. Once they break through the surface of whatever they're growing on, they can double their size in just one day.

The word "mushroom" comes from late Middle English for any fungus with a fleshy and fruiting body. It is derived from the Old French "mousseron," from the late Latin "mussirio."

How to Pick, Buy, & Eat

Wild mushrooms can be found in many wooded areas. If you choose to harvest wild mushrooms, make

certain you have a professional identify your pick. Many mushrooms may resemble safe mushrooms but are actually poisonous!

Buy mushrooms with whole, intact caps, and be sure they are not wet or slimy!

They will smell strong, sweet, and earthy when fresh.

Rinse mushrooms before you slice or cut them. Whole mushrooms won't absorb much water, while cut mushrooms will. Wait to rinse mushrooms until right before you cook them; otherwise, they'll turn slimy.

Mushrooms can be broiled, sautéed, and grilled. Mushrooms can be chopped or sliced and added to other dishes. Portobello caps are large enough to eat like a hamburger on a bun!

The mushroom cap is most often the part that is cooked and eaten. The stem can be fibrous and woody but will add flavor to vegetable or meat stock.

Mushrooms pair well with balsamic vinegar, fresh herbs (like oregano, rosemary, thyme, and cilantro), marinara, spinach, leafy greens, tomatoes, goat cheese, mozzarella, cream-based sauces, garlic, and onions.

Store mushrooms in a partially closed resealable plastic bag to ensure air circulation without drying out the mushrooms.

Nutrition

Mushrooms are low in calories and are an excellent source of B vitamins. These vitamins are needed for healthy cell and brain function, and they help prevent cancer and stress.

Even though mushrooms don't use the sun for energy, they use it to produce vitamin D, just like humans do! Vitamin D is essential to our bones! It keeps them strong and regenerating.

Mushrooms have essential minerals such as selenium, copper, phosphorus, zinc, and potassium. Copper helps the body build red blood cells and is necessary for the health of our bones. Selenium is an antioxidant that may decrease cancer risk.

Mushrooms have been used successfully in traditional Chinese medicine for thousands of years to treat many health conditions. Western medicine is finally beginning to recognize and utilize some of the medicine mushrooms naturally contain.