

THE MUPPETS

Enjoy Muppet Mayhem
 And Family Fun With Your Official
MOVIE NIGHT ACTIVITY KIT



Plan a **WOCKA WOCKA** movie night and watch *The Muppets* on Blu-ray™ or DVD, with some crazy activities, recipes and ideas included in this kit.

Ya Wanna "Bring It"? Here's The Checklist.

- THE WOCKA WOCKA VALUE PACK BLU-RAY, or DVD!
 - Swedish (Chef) Turkey Meatballs (recipe included)
 - Pepe The King Prawn's Pollo Burritos (recipe included)
 - BOUNTY Paper Towels (for the post-mayhem)
 - Popcorn
 - Beverages
 - Activity Placemat (included)
- Fozzie's Top 10 Jokes for your opening act (included)
 - Donuts



For More Fun Activities and Recipes,
 Visit: Disney.com/muppets/activities

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• • • Høødee døødee, ver friske vinderfliven yøøbetcha! Tøødee, makeen dee Sweedee Meetee Bøøøls, der yūmerooski liken Moome üüsttee makeee! Scrrøømiulisieeous! Zø flippenn mit der gøørpinn un dee vārgin vøøt dee schmeellink, cüz vee lipee smackéé zinkle fūr øø! Høkskee fūüunn & bøn appetøøtéé! ~ The Swedish Chef!

SWEDISH CHEF'S TURKEY MEATBALLS

EDITOR'S NOTE: If that introduction made no sense to you, congratulations! It made no sense to us either. So we had our team of top notch researchers work round the clock to translate it. As soon as they stopped staring at the clock and listening to that soothing "tick-tock-tick-tock", they decided that the Swedish Chef was just telling you that this is his world famous Swedish (Chef) Meatball recipe for making the most "Scrrøømiulisieeous" Swedish meatballs ever! Just like mom (or at least the Chef's mom) used to make. We tried it, and agree that with the Chef. This recipe is "lipee smackéé zinkle fūr øø!". So have fun and bøn appetøøtéé!

SWEDISH CHEF'S ORIGINAL RECIPE

YOU WILL NEED:

- | | |
|---|------------------------------|
| 2 slices whole wheat bread,
torn into small pieces | 1 tsp. dijon mustard |
| 1/4 cup nonfat or low-fat
milk | 1/4 tsp. nutmeg |
| 1 small onion, finely chopped | 1/8 tsp. garlic powder |
| 2 Tbs. butter divided | <i>for gravy:</i> |
| 3/4 tsp. kosher salt | 2 tsp. butter |
| 1.5 lbs ground lean dark
turkey | 1/4 cup flour |
| 1 large egg | 3 cups boiling chicken broth |
| 1/2 tsp. pepper | 1/4 cup cream |
| | <i>side:</i> |
| | Lingonberry Jam |

TO PREPARE: ADULT SUPERVISION REQUIRED

MEATBALLS:

1) Preheat oven to 300° F. **2)** Place bread pieces in a small bowl, add milk and let soak. **3)** In a saute pan on medium low heat, melt one tablespoon butter. Gently saute your onions until translucent, about five minutes. Set aside too cool. **4)** In large bowl combine turkey meat, egg, salt, pepper, dijon mustard, nutmeg and garlic. Stir well, then add bread crumbs and cooled onions. Mix until well incorporated. **5)** Heat a large skillet on medium heat and melt additional tablespoon butter. Then, working in small batches, brown the meatballs on all sides. Once browned, remove each with a slotted spoon and place into a buttered baking dish. **6)** Place browned meatballs in oven. Bake for 15 minutes, stir, then continue to bake another 15 minutes. 30 minutes baking time total.



GRAVY:

1) Add 2 tablespoons butter to the same pan you browned meatballs in and turn up heat to medium-high. **2)** When butter is melted, sift flour in very slowly and constantly stir mixture with spatula. The mixture will start to seize up and get lumpy, keep stirring and begin to slowly add hot broth a quarter cup at a time. **3)** Once all the broth is incorporated and the mixture is smooth and thick slowly add cream. **4)** Season to taste with salt and pepper and serve immediately.

Serve with a side salad and a small amount of gravy. Makes 8 servings, 3 meatballs per serving.

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- • Høødee døødee, ver friske vinderfliven yøøbetcha! Tôodee, makeen dee spēēcy-spīcēe bøørrittos, der yūmerooski! Zø flippenn dee schmeellink, cüz vee lipee smackēē zinkle für øø! Høkskee füüünn Cha-cha-cha!!

PEPE'S POLLO BURRITO



• • • **Ola!** I am Pepe the King Prawn, and I have no idea what the Swedish Chef is talking about, okay. Peoples say I talk funny, but they are wrong. It is the Chef who talks funny. (Fozzie Bear; he talks, but he is never funny, okay). Anyway, even though the Swedish Chef makes no sense, this recipe for bøørrittos...excuse me, burritos is muy bien! That means, very good, okay. So don't worry if it doesn't makes sense – if it tastes good eat it! (But don't eat king prawns...I'm too young to be digested!)



HOMEMADE PINTO BEANS

YOU WILL NEED:

- | | |
|---|----------------------------|
| 1 cup of pinto beans soaked overnight in cold water | 1/4 tsp. baking powder |
| 3 cups water | 1/2 tsp. kosher salt |
| 1 small onion | 1 tsp. apple cider vinegar |
| 2 garlic cloves | 1 tsp. hot sauce |

TO PREPARE: ADULT SUPERVISION REQUIRED

- 1) Bring soaked beans to low simmer in a medium sauce pan with 3 cups water, roughly chopped onion, garlic and baking soda.
- 2) Simmer, covered, for two hours or until beans are tender.
- 3) Add salt, vinegar and hot sauce, stir and simmer uncovered while flavors develop for an additional 20 minutes. Can be made ahead of time and refrigerated.

PEPE'S ORIGINAL RECIPE

YOU WILL NEED:

- | | |
|---|------------------------------------|
| 2 large boneless skinless chicken breasts | 1 cup Pinto beans homemade* or can |
| 2 cloves chopped garlic | Low-fat shredded cheese |
| 1 tsp. chili powder | 1 cup baby spinach |
| 1/2 tsp. kosher salt | 4 whole wheat tortillas |
| 1/4 tsp. black pepper | Salsa |
| 1 large lime, juiced | Lime wedges for garnish |
| 2 Tbs. vegetable oil | |

TO PREPARE: ADULT SUPERVISION REQUIRED

- 1) Combine first seven ingredients in a large bowl and let marinade in refrigerator for at least one hour.
- 2) Bring grill pan or skillet to medium high heat and coat pan with oil. Add chicken and cook about 7 minutes. Flip and continue to cook other side for an additional 7 minutes or until fully cooked. Remove from grill and slice meat against the grain into 1/2 inch pieces.
- 3) Place tortilla on clean grill and heat for one minute. Flip and add desired amount of shredded cheese to center of tortilla. After one minute remove from heat and build your burrito.
- 4) Add chicken, beans, spinach and salsa. Keep all ingredients in center of tortilla and do not overfill. Fold tortilla in half and then fold each end in toward the center. Roll the burrito over once more to close.
- 5) Place on the grill folded side down. After three minutes flip over. After three more minutes.
- 6) Remove from grill cut in half and serve immediately with fresh lime, avocado, salsa and chips.

Makes approximately 2 burritos

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- 1** Why did the Chicken cross the Internet?...
To get to the other **SITE!**
- 2** What do you get when you cross the Atlantic in the Titanic?...
HALFWAY!
- 3** A guy asked me if I took a bath today?...
I said "Why? Is one missing?!"
- 4** Do you know why I don't wear shoes?...
Because I have **BEAR** feet!
- 5** Do you know why fish are so smart?...
Because they swim in **SCHOOLS!**
- 6** Why did the hot dog wear a sweater?...
Because it was a **CHILI DOG!**
- 7** I went to a Pirate Movie...
it was rated "Arrrrrgh!"
- 8** What did the lady duck say when she bought lipstick?...
Put it on my **BILL!**
- 9** Why did the parrot wear a raincoat?...
So he could be **POLLY-UNSATURATED!**
- 10** What do you get when you cross a cow and a duck?...
MILK and QUACKERS!

You now know everything I know about comedy! Don't let this stop you! Go out there and make them laugh! And in the words of my friend, the legendary comedy writer Gags Beasley: "He who laughs last...usually didn't get the joke."
WOCKA! WOCKA!

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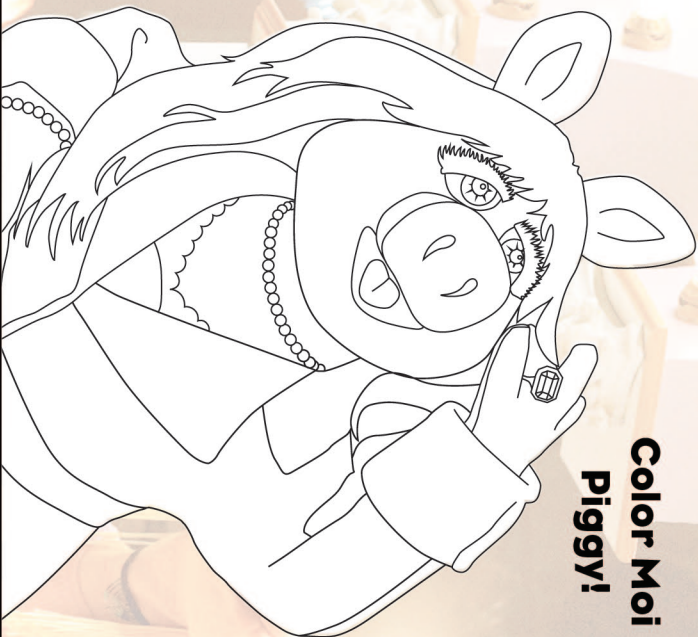
Animal's Word Domination

Find word! Circle word! All done! Good job!

Walter Miss Piggy Gonzo Moï Kermit Animal Fozzie

Q W A L T E R J E N I F G
B V I W O L R I N O D L
S B S Z R K D C Z X M Q Z
R F N S K D L E Z H D K S
D W O N K V H O K S E F
G W E G M G J D F A L R P
M I S S P I G G Y L H M E
B N D J S L E F H C L I Z
S J A N I M A L X S J T D

Color Moï Piggy!



START

Join Gary, Mary and Walter on a road trip to reunite all the Muppets for a television. Play with 2-4 players. You'll each need a small object (like a sugar packet) for a space marker, and a coin. Each player takes a turn flipping the coin. Heads moves ahead one space, tails moves two spaces. The first one back to the Muppet Theater wins.



Kermit is ready to go.
Move ahead two spaces.

Gonzo the plumbing king is flush
and pops all rolls. Move ahead four spaces.

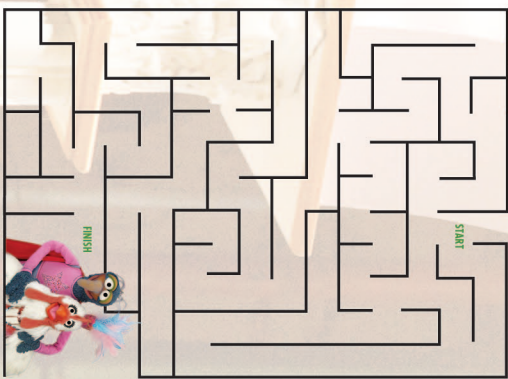


Fozzie had an encore.
Go back one space.



The Great Gonzo

The show must go on, but Kermit the Frog has to find the great Gonzo and his lovely assistant, Camille. Can you help him before time runs out?



What's Different?

Fozzie Bear is playing a funny trick and changed his looks. Circle the differences on Fozzie Bear B.



Answers: hat has a darker trim, Fozzie's right pupil is hidden, the nose is purple, the tongue is yellow, the thumb's missing, the scarf is a different color

FINISH

The show must go on!
MUPPET THEATER



Miss Piggy gets her diva on. Go back one space.



PARIS

