

Cooking with The Grinch

Just in time for *How the Grinch Stole Christmas* (not to mention the holidays), this family-friendly tour offers several Grinch-inspired recipes you can make at home. So, enlist the little “Cindy-Lou Whos” in your family for a fun time in the kitchen, and make sure to hide a few just in case you-know-who tries to stop “stop the whole thing!” Enjoy!

Grinch Cookies

Yield: 3 dozen cookies

Prep Time: 20 minutes

Cook Time: 8 minutes

Original recipe and images © [In Katrina's Kitchen](#)



Ingredients

- 1 box French vanilla cake mix
- ½ c. Vegetable oil
- 2 Eggs
- Green food coloring, 1 drop
- Confectioners (powdered) sugar for dusting
- Sprinkles or candies, large heart-shaped

Instructions

1. Preheat oven to 350 degrees F.
1. In the bowl of your mixer, cream together cake mix, food coloring, oil, and eggs.
3. Chill the dough for 10-15 minutes.
4. Drop by tablespoon into confectioners sugar and roll into balls.
5. Place on baking sheet and press 1 large heart candy/sprinkle.
6. Bake for 8 minutes until just set.
7. Let cool 2 minutes on pan before removing to cool completely on a wire rack.

Grinch Kabobs

Courtesy of Laura Fuentes at laurafuentes.com/grinch-fruit-kabobs



Ingredients

- Mini marshmallows
- Strawberries, tops sliced off
- Banana, peeled and sliced
- Green grapes
- Toothpicks

Instructions

1. First, wash and cut your fruit.
2. On each toothpick, assemble your kabob as follows: one mini marshmallow, one strawberry, one banana slice, and one green grape.

Grinch Popcorn

Courtesy of Two Sisters Crafting at twosisterscrafting.com/grinch-popcorn



Ingredients

- ½ c. Popcorn kernels
- 2 tbsp. Canola oil
- Salt
- ¼ c. Butter (sweet cream salted)
- 3 c. Mini marshmallows
- Blue food coloring
- Yellow food coloring
- ½ c. Mini marshmallows
- M&M candies – red

Instructions

1. Make popcorn.
 2. Salt popcorn and set aside.
 3. Melt butter in medium saucepan on medium heat.
 4. Add mini marshmallows to pan and stir until melted.
 5. Turn off heat.
 6. Add yellow food coloring to the marshmallow mixture.
 7. Add a small amount of blue food coloring to the marshmallow mixture to get the preferred shade of green.
 8. Coat popcorn with marshmallow mixture to taste.
 9. Pour coated popcorn into a prepared cookie sheet.
 10. Drizzle remaining marshmallow mixture over popcorn.
 11. Add mini marshmallows and red M&M's while popcorn is still warm.
 12. Allow to cool and serve.
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