Marinated Snozzcumbers - BFG
Serves 4

"*Sophie said the original Snozzcumber tasted of frogskin and rotten fish, while the BFG said it tasted like cockroaches and slime wanglers*"... these DO NOT taste like either. Ours is more like a homemade pickle

½ cup white vinegar
½ cup white sugar
½ teaspoon salt
¼ teaspoon celery seed
2 English cucumbers, rinsed and sliced into ¼" slices
¼ cup sliced sweet onion

Optional: store mixture in glass mason jars (1 quart or 2 pint)

Whisk vinegar, sugar, salt, and celery seed together in a large bowl; stir in cucumbers and onion. Cover and refrigerate overnight. Serve cold.

Fizzy Lifting Drinks - Charlie and the Chocolate Factory

Ingredients (~3½ c.)

1/4 cup superfine sugar or granulated sugar
1/4 cup water
1 1/2 cups freshly squeezed blood orange juice*
2 cups club soda or sparkling water

1 quart pitcher
Ice

Combine sugar and water in a small saucepan. Bring to a boil and let bubble for a minute or two. Take off of heat. Stir juice into simple syrup and let cool completely.

When you're ready to serve, add club soda or sparkling water and mix. Pour over ice. Drink and enjoy! (Be sure to burp if you are lifted too high!)

*To make different flavors of fizzy lifting drinks, simply substitute the same amount of any freshly squeezed citrus juice like: Ruby Red Grapefruit, Lemon-Lime, Orange, Kiwi, Strawberry, Mango, Pineapple, Berry. You can also substitute equal amounts of freshly juiced fruits and veggies in place of the freshly squeezed juice.

Boggis's Chicken and Dumplings - Fantastic Mr. Fox
Serves 10

INGREDIENTS
3 1⁄2lbs rotisserie chicken
1lb 8-10 oz bag of frozen peas and carrots

SAUCE
5tablespoons unsalted butter
1⁄2 cup all purpose flour
2 cups 2% milk
3 1⁄2 cups chicken stock (fresh or store bought)
6 tablespoons fresh Italian parsley, rinsed and chopped
salt and pepper, to taste

DUMPLINGS
1 1⁄4cups all purpose flour
1 teaspoon baking powder
2ounces Crisco or 2 ounces vegetable shortening
¼ cup fresh corn kernels, fresh or frozen
pinch salt
cold water

DIRECTIONS
Remove the skin and bone from the chicken and shred the meat into a bowl.

To Make the Sauce: Over medium heat, melt the butter in a cast iron pan or a Dutch oven. Once the butter has melted add the flour and stir constantly for about 1 minute. Combine milk and chicken stock and gradually add to butter/flour mixture. Boil and cook for one minute until the sauce starts to thicken. Remove from heat. Stir in the parsley (reserving some for garnish) salt and pepper.

To Make the Dumplings: Mix together flour, baking powder, shortening, corn (optional), salt and pepper. Bind with enough cold water to make a smooth dough.With floured hands, divide the dough into 12 portions and roll into balls.
Bring sauce back to a simmer and add the chicken, carrots and peas and stir to combine. Next add the dumplings (they will sink).
Cover with a lid and cook for 20 minutes until dumplings are light and fluffy.
Sprinkle with remaining parsley and serve.

Peach Cobbler - James and the Giant Peach

serves 4   time 45 minutes

Ingredients

6 large peaches, cut into thin wedges
1/4 cup sugar
1 tablespoon fresh lemon juice
1 teaspoon cornstarch

For biscuit topping

1 cup all-purpose flour
1/2 cup sugar
1 teaspoon baking powder
1/2 teaspoon salt
3/4 stick cold unsalted butter, cut into small pieces
1/4 cup boiling water

Whipped Cream or vanilla ice cream

Directions

Cook peaches:

Preheat the oven to 425°F.
Toss peaches with sugar, lemon juice, and cornstarch in a 2-qt. nonreactive baking dish and bake in the middle of the oven for 10 minutes.

Make topping while peaches bake:

Stir together flour, sugar, baking powder, and salt. Blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal. Stir in water until just combined. Remove peaches from the oven and drop spoonfuls of topping over them. Bake in the middle of the oven until the topping is golden, about 25 minutes. (Topping will spread as it bakes.)
Allow the cobbler to cool before adding whipped cream or ice cream. Enjoy!