

Recipe4Living's

April

Fool's

Day

eCookbook

Dear April Fools Pranksters,

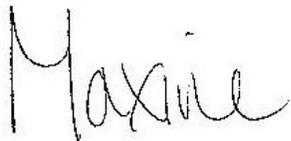
Do you have your jokes ready for April 1st? Let Recipe4Living help you pull a fast one over on your family at the dinner table. Our collections of "Fake-Outs" and "Tricky Treats" will fool everyone but the chef!

Our eCookbooks are completely FREE and are an exclusive service for our members. If you would like to share this amazing collection, please pass it along to friends and tell them to signup at Recipe4Living for even more!

If you think we're missing a recipe or you want to share your own, please visit the site and submit your recipes now!

Please enjoy your April Fools Day eCookbook!

Happy Cooking,

A handwritten signature in cursive script that reads "Maxine".

Maxine

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Fake-Outs

Try these recipes that are "mock" versions of the real thing. See how many you can fool!

Mock Plum Pudding

This is really great-tasting. Everyone will love it.

Ingredients

1 C. chopped raw carrots
1 C. chopped new potatoes
1 C. suet, chopped
2 C. raisins, seedless
1/2 tsp. salt
2 tsp. baking powder
1/2 C. brown sugar
1 1/2 C. flour
1/2 tsp. soda
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/2 tsp. ground mace
4 eggs
1/2 C. warm water

Directions

Mix chopped carrots and potatoes with suet and raisins. Mix dry ingredients. Beat eggs; add water to eggs. Add dry and liquid ingredients to the first mixture. Mix thoroughly. Pour into greased mold. Steam 4 hours.

My Recipe Notes:

Mock Strawberry Cheese Pie

This is really easy to make, it's fresh, and your family will love it!

Ingredients

1 basket fresh strawberries, cleaned and sliced

1 6-oz pkg. Strawberry Jell-O

2 C. water

1 8-oz. pkg. cream cheese

1 14-oz. can evaporated milk

1 pre-made graham cracker crust

garnish

whipped cream

Directions

Place cleaned and sliced strawberries into a large bowl and refrigerate until needed. In a pot, boil 2 C. water. Once boiling, add Jell-O and remove from heat. Stir until dissolved and set aside to cool.

Combine cream cheese and evaporated milk in blender, blend together until smooth, scraping down side making sure there are no clumps of cream cheese. Pour Jell-O slowly into blender until well combined and very smooth. Remove strawberries from refrigerator, pour Jell-O mixture over strawberries, combine well and pour into graham cracker crust, chill 2-3 hours or until set. Once set, top with whipped cream and serve.

My Recipe Notes:

Mock Chicken Legs

Arguably better than the real thing, you need to try these!

Ingredients

2 lb. lean pork, cubed
2 lb. veal, cubed
4 eggs, slightly beaten
1 pkg. saltine crackers, crushed
1 tsp. dry mustard powder
2 cans cream of mushroom soup, thinned with a little milk
8-12 meat skewers

Directions

Alternate veal & pork cubes on skewer. Mix eggs, slightly beaten with crackers and mustard powder. Roll skewers through mixture, covering thoroughly. Brown in frying pan with oil. After browned, put in backing dish and cover with mushroom soup. Bake at 325 degrees for about 1 hour.

More Like This:

Mock Apple Pie

Try this interesting way of making an apple pie. There are apples in the ingredients and you will be using Ritz crackers in this recipe. It is fun to make and great tasting.

Ingredients

Pastry for two-crust 9-inch pie

36 Ritz crackers, coarsely broken (about 1-3/4 C. crumbs)

2 C. water

2 C. sugar

2 tsp. cream of tartar

2 Tbs. lemon juice

Grated rind of one lemon (optional)

2 Tbs. margarine

1/2 tsp. ground cinnamon

NOTE: No apples needed - this is not an omission

Directions

Roll out half the pastry and line a 9-inch pie plate. Place crackers in prepared crust. In saucepan over high heat, heat water, sugar, and cream of tartar to a boil, simmer for 15 minutes. Add lemon juice and rind; cool. Pour syrup over crackers. Dot with margarine; sprinkle with cinnamon. Roll out remaining pastry; place over pie. Trim, seal and flute edges. Slit top crust to allow steam to escape. Bake at 425 degrees for 30-35 minutes or until crust is crisp and golden.

Makes 8 servings

My Recipe Notes:

Mock Mincemeat Pie

An apple and raisin mixture fills this tasty pie.

Ingredients

2 C. chopped tart apples
1 C. raisins
1 C. brown sugar
1/8 tsp. cinnamon
1/8 tsp. nutmeg
1/8 tsp. salt
1 C. thick dairy sour cream
Pastry for double crust pie
Directions

Mix apples, raisins, sugar, spices, salt and sour cream together. Line pie pan with pastry. Dust with flour. Fill and cover with top crust. Bake in hot oven (450 F) for 10 minutes. Reduce to 350 degrees F. and bake for 45 minutes. Serve hot! Optional Variation: Sprinkle grated cheese over top and return to oven to melt cheese just before serving.

My Recipe Notes:

Mock Meatballs

Great tasting non-meatballs for spaghetti or served with a rich veggie gravy. If you don't have any egg substitute on hand, you can use 2 beaten eggs in its place.

Ingredients

1 C. chopped pecans
1 C. crushed saltine crackers
1/2 C. shredded Cheddar cheese
1/4 tsp. garlic powder
1/2 tsp. onion powder
1/4 tsp. dried parsley
1/2 C. egg substitute

Directions

Preheat oven to 325 degrees. In a mixing bowl combine pecans, cracker crumbs, cheese, garlic powder, onion powder, parsley and eggs. Mix until all ingredients are combined. Shape batter into walnut-size balls. Bake for 9-12 minutes, or until browned.

Yield: 8 servings

My Recipe Notes:

Mock Oysters

Only corn, eggs, and couple other items go into these "mock oysters."

Ingredients

2 large eggs
2 C. yellow whole kernel corn (if using canned, drain)
1/4 C. unsifted all-purpose flour
1/4 tsp. salt
1/8 tsp. ground black pepper
1/2 tsp. sugar
2 to 3 Tbs. vegetable oil

Directions

Separate eggs, placing whites in a small bowl. Let the whites warm to room temperature. In medium size bowl, combine egg yolks, corn, flour, salt & pepper. Stir until mixed. With electric mixer, beat egg whites until frothy. Add sugar & beat until stiff peaks form. Fold beaten egg whites into corn mixture. In large skillet, heat 1 Tbs. oil. Spoon corn-egg mix into pan to make 3 x 2 inch ovals. Fry only as many as will fit, without touching until golden; turn & fry on other side until center is done -- about 3 minutes on each side. Keep warm until all are fried, adding oil to skillet as needed.

My Recipe Notes:

Mock Pecan Pie

If you are out pecans but looking for a similar taste, try this recipe.

Ingredients

1/4 C. butter

1/2 C. sugar

1 C. dark corn syrup

1/4 tsp. salt

3 eggs

1/2 C. coconut

1/2 C. uncooked quick-cooking oats

9 inch unbaked pie shell

Directions

Cream butter and sugar until fluffy. Add syrup and salt, beat well. Beat eggs and gradually add to other ingredients, beating thoroughly. Stir in coconut and oats. Pour into pie shell and bake in 350 degree F. oven for 50 minutes.

My Recipe Notes:

Mock Oyster Dip

Broccoli, mushrooms, cheese and green onions are so good together, they don't even need oysters!

Ingredients

4 pkg. chopped broccoli, cooked and drained

1 8 oz. can mushroom pieces

Salt and red pepper

2 cans cream of mushroom soup

1 roll garlic cheese, sliced

1 bunch green onions

1 stick margarine

Directions

Sauté green onions in margarine. Add soup; when hot, add cheese and melt. Add broccoli and mushrooms. Salt and red pepper to taste. Best when hot.

Yield: 4 servings

My Recipe Notes:

Low-Calorie Strawberry-Kiwi Mock Margarita

Citrus juices never tasted so good. This mock cocktail is a good source of vitamin C, naturally fat free and low calorie.

Ingredients

1 1/2 C. cold water
1 C. cold orange juice
2 Tbs. lime juice
1 tub Crystal Light Tropical Passions Strawberry Kiwi Flavor Low Calorie Soft Drink Mix
1 qt. (4 C.) ice cubes

Directions

Place water, orange juice, lime juice and drink mix in blender container; cover. Blend until drink mix is dissolved. Add ice; cover. Blend on high speed until smooth.

Note: Garnish each glass with a strawberry fan. Make 4 lengthwise cuts from point of strawberry almost to stem end. Fan strawberry open at cuts and slide over edge of glass.

Yield: 6 servings (1 C. each)

My Recipe Notes:

Mock Pink Lady

This is another great beverage for entertaining, with lemon and grenadine.

Ingredients

1-1/2 C. milk
1 Tbs. sugar
2 Tbs. lemon juice
6 ice cubes
1 Tbs. grenadine

Directions

Measure milk, lemon juice, grenadine, sugar and ice cubes into blender. Blend until ice is gone. Serve Immediately. Makes 3 C.

My Recipe Notes:

Mock Sour Cream

With tacos, desserts, and other foods, you won't even notice the difference with this nonfat "mock" sour cream.

Ingredients

1 C. low fat or nonfat cottage cheese

1 Tbs. lemon juice

2 Tbs. skim milk

Directions

Combine all ingredients using blender or food processor. Refrigerate. Yield: 1 C. (per Tbs.: calories 14; fat 0; cholesterol 1 mg).

My Recipe Notes:

Crockpot Mock Prime Rib

Try this cheap and easy substitute for prime rib.

Ingredients

2-3 lb. rolled rump roast

1 can Swanson's beef broth

1 pkg. Good Seasons Italian dressing mix

1 pkg. Schilling au jus mix

1 beef bouillon cube

Directions

Place roast in large crockpot. Mix broth, dressing mix, au jus mix and crumbled beef bouillon cube. Pour over roast. Cook on low heat 8-10 hours.

My Recipe Notes:

Mock Champagne

When you want to break out the bubbly, but don't want the bubbles going to your head, mix up a batch of alcohol-free champagne.

Ingredients

4 liters ginger ale, chilled
46 oz. pineapple juice, chilled
64 oz. white grape juice, chilled

Directions

Combine all ingredients in punch bowl just before serving.

My Recipe Notes:

Mock Tequila Sunrise

With the alcohol left out, it's perfect for any kiddie-cocktail hour.

Ingredients

3 oz. Sunny Delight

3 oz. Cranberry Juice

Splash of 7-Up or ginger ale

Ice cubes

Directions

Drop ice cubes into an 8 oz. glass. Add equal parts of Sunny Delight and Cranberry juice. Add a splash of 7-Up or ginger ale. Garnish with an orange slice or a cherry.

My Recipe Notes:

Tricky Treats

These recipes sound like they'll be one thing, but they taste like something different. Enjoy playing some pranks with these recipes!

Scented Rocks

These funky little creations look like real rocks, but are made with a simple flour mixture and smell wonderful! Try making a batch and then keeping them in open containers around your house.

Ingredients

1/2 C. flour (wholemeal flour gives great texture.)

1/2 C. salt

1/4 tsp. essential oil (your favorite scent)

2/3 C. boiling water

food coloring, if desired

Directions

Mix all the dry ingredients together, then add the oil and lastly the hot water. Add the color drop by drop. Once cool enough to handle roll into small balls around 2-3 inches in size, or be creative and make assorted shapes. This mixture dries hard after several days in a warm but dry area.

My Recipe Notes:

Mare's All Rotten Potatoes

Don't let the name throw you--these are darn good!

Ingredients

1-24 oz. pkg. frozen hash brown patties, thawed at room temperature and broken into small chunks

1 small onion, chopped

1 can mushroom soup

1-8 oz. container of sour cream

2 C. shredded cheddar cheese

Optional: green chilies, yellow/or/red peppers, and artichokes

Directions

Mix all ingredients together thoroughly. Pour into casserole or microwave safe dish. This can be baked at 350 Degrees for 1 hour, stirring halfway through, OR microwaved for 15 to 20 minutes, stirring at least twice. Be creative, add meat and have for a main dish!

My Recipe Notes:

Baked "Weed Rat" Meatloaf

Although made with turkey and beef, this recipe creates cute little "weed rats" that your kids will love to gobble up.

Ingredients

Weed-rat bodies

1/2 C. Heinz Green EZ Squirt Ketchup
2 egg whites, beaten
6 oz. ground turkey
6 oz. ground beef
1 onion, chopped fine
2/3 C. oatmeal, uncooked salt and pepper to taste

Garnish:

2 carrots
8 raisins
1 small pack of spaghetti noodles, uncooked
1 can of spaghetti sauce

Directions

Preheat oven to 350 degrees. Mix the ingredients for the bodies and shape into 4 little rat-shaped loaves on a baking sheet. Shape them to a point (the nose) in the front and rounded in the back. Bake for 45 minutes in preheated oven or until desired doneness. While meatloaf is baking, cut 8 coins (circles for rat ears) from the carrots. Use the remaining carrots to make 4 long, thin strips for tails. Steam the circles and strips until they are crisp and tender. Do not overcook! Cut little slits in each loaf for ears near the pointed end, and place carrot coins in them for ears. Make a tiny slit in the rounded wide end for the tail and place a carrot strip in it for the tail. Use the raisins for the eyes. Break the uncooked spaghetti noodles into pieces and place around the "nose" (pointed end) for whiskers. Heat the spaghetti sauce and place a large spoonful of sauce on a plate. Place a meatloaf rat on top of the spaghetti sauce and serve.

My Recipe Notes:

Chocolate "SUSHI"

This clever dessert is sure to impress party guests.

Ingredients

Modeling Chocolate:

12 oz chocolate

2 oz corn syrup

Sticky Rice:

1 C. rice

2 C. apple juice

seasonal fruits, julienned (to slice into thin strips the size of matchsticks)

rolling pin

Directions

To make modeling chocolate melt 12 oz chocolate in double boiler, add 2 oz corn syrup and mix thoroughly. Wrap in plastic and refrigerate for 2 hours. Put 1 C. of rice in a pot and add 2 C. apple juice. Bring to a boil. Boil for 5 minutes, take of heat and set aside. Knead half of the modeling chocolate until pliable. Roll out paper thin. Tip: If too tough, rub your hand over the surface this will warm up the chocolate and make it easier to roll out. Cut the rolled out modeling chocolate into 2-1/2 in wide strips. Place sticky rice on chocolate, leaving space on one side for the seam. Arrange your fruit on top of the rice. Roll up tightly making sure that both sides are stuck together. Place in refrigerator to set. Using a sharp knife cut your rolls into 1 inch lengths. Place on your plate and garnish.

My Recipe Notes:

Zucchini Crab Cakes

Next time you make some crab cakes, I recommend trying my simple and delicious recipe. The secret to these is the grated zucchini and get this....there is no real crab in this recipe. All the ingredients mixed together taste like crab. So if you are a vegetarian, these are great for a meal.

Ingredients

1 egg
1 1/2 tsp. Old Bay seasoning
1 Tbs. onion flakes
2 Tbs. melted butter
2 1/2 C. grated peeled zucchini
1 C. plain breadcrumbs
1/2 C. flour
Oil for frying
Directions

Combine egg, seasoning, onion flakes, butter, and zucchini. Stir in breadcrumbs. Shape into cakes and roll in flour.

Fry in oil until golden brown on both sides. Serve with cocktail sauce or tartar sauce if you like.

My Recipe Notes:

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