

# Bird Snacks

All Ages

(for People)

“Cooking with kids is not just about ingredients, recipes, and cooking. It’s about harnessing imagination, empowerment, and creativity.” Guy Fieri

## Bird’s Nest Snack - for beginner cooking

6 small nests (grass nest - robin, cardinal, grackle, sparrow)

1/3 cup butterscotch chips

1 cup chow mein noodles

“bird eggs” - jelly beans, grapes, melon balls, almonds, blueberries,

Melt butterscotch chips in a medium microwave safe bowl. Add chow mein noodles to melted chips and mix. Shape into small round mounds on wax paper. Press an indentation into the centre of each mound to form a nest. Let nests harden.

Add eggs before serving.

## To make stick nests (blue jay, crow, catbird, hawk and others)

Follow the above recipe replacing butterscotch chips with chocolate chips.



<https://www.lunchboxdad.com/>



## Pigeon Poop Snack (Yes, it does look like pigeon poop!)

4 cups peanut butter crunch cereal ( Reese Puffs)

3 cups rice krispies

2 cups pretzel sticks broken in 1/2

2 cups miniature marshmallows

2 packages white chocolate chips

Mix all dry ingredients in large bowl. Melt white chocolate chips in microwave and cover and mix, then lay on wax paper until cooled. Break into pieces.

<http://makemeasaint.blogspot.com/>

## Sweet Turkish Bird Nests - 4-6 nests - for more adventurous cooking

Very thin Vermicelli - 100 g/3 oz.

2 pinches ground cardamon (opt.)

Honey - 3/4 cup

Salted butter - 2 Tbsp

Chopped almonds - 1/2 cup

Chopped Pistachios - 1/2 cup

Lemon juice - 1/2 tsp

Preheat the oven to 350F. Grease muffin tin or cupcake moulds with little butter.

Bring 3 cups of water to a boil in a big pan. Add cardamom and the vermicelli, without breaking it, into the pan. Cook for 2 minutes without stirring. Carefully strain excess water. Place the cooked vermicelli strands in each of the moulds forming circular pattern. Adjust with fingers and press the base and sides to create a “nest”. Add a small dollop of butter to the center of each nest. Bake the vermicelli cups for 15 minutes. Increase the temperature to 400F, bake 10 minutes more. Remove and cool. Meanwhile prepare the nut filling. In a bowl, mix chopped nuts and half of the honey. Fill the nests with nut mixture. Prepare a honey syrup by adding 1/2 tsp lemon juice to the remaining honey. Drizzle nests all over with honey syrup. Serve!



<https://www.plattershare.com/>