

Aunt Cass' Wings

INGREDIENTS

(Serves 4-6)

CORIANDER WINGS

- 1 tablespoon coarse salt
- 2 tablespoons paprika
- 2 tablespoons sugar
- 1/2 teaspoon black pepper
- 1/2 teaspoon turmeric
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon granulated garlic or 1/8 teaspoon garlic powder
- 4 tablespoons canola oil
- 4 pounds chicken wings or drummettes

WING SAUCE

- 1 tablespoon chili powder
- 1/2 teaspoon ground ginger
- 1 tablespoon ground coriander
- 2 tablespoons lime juice
- 1/2 cup soy sauce
- 1 cup honey
- 3/4 cup water
- 2 tablespoons cornstarch

DIRECTIONS

Preheat oven to 500°F. Line a baking sheet with 1-inch sides with foil.

Combine all ingredients except chicken in a large glass bowl. Add chicken and toss to coat well.

Spread the seasoned wings on the baking sheet and roast until browned, about 35 minutes.

To serve, toss with wing sauce.



Inspired by Disney's Polynesian Resort



IN THEATRES NOVEMBER 7

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Hershey's Kisses

Honeybee Cupcakes

INGREDIENTS

CUPCAKES

1 box lemon cake mix

LEMON CURD

1 teaspoon powdered gelatin
1 tablespoon cold water
3/4 cup lemon juice
3/4 cup sugar, divided
3 large eggs
3 large egg yolks
1 tablespoon unsalted butter

HONEY LEMON FROSTING

3/4 cup lemon curd
1 teaspoon honey
1 cup heavy cream

CHOCOLATE BUMBLEBEES

32 Hershey's Kisses dark chocolate chips
1 small tube black "writing icing"

DIRECTIONS

FOR CUPCAKES

Prepare cake mix cupcakes according to package directions, filling muffin cups 3/4 full with batter.

Remove 8 cupcakes and set aside for another use. Set 16 cupcakes aside to cool completely.

FOR LEMON CURD

Sprinkle gelatin over cold water in a small bowl. Set aside.

Combine lemon juice and 1/2 cup of sugar in a small saucepan over medium-low heat; bring to a simmer.

Whisk together remaining 1/4 cup sugar, eggs, and egg yolks in a medium bowl.

Pour one quarter of simmering lemon-sugar mixture into egg mixture, whisking so that eggs do not cook. Pour contents of bowl back into pan with remaining lemon mixture. Continue cooking, stirring constantly for 2 minutes, until mixture thickens.

Remove from heat and add gelatin mixture and butter, whisking well.

Strain through a fine-mesh sieve into a bowl.

FOR HONEY LEMON FROSTING

Stir honey into one bowl of lemon curd.

Beat heavy cream on high speed with an electric mixer until stiff peaks form. Gently fold in honey lemon curd. Refrigerate for 2 hours.

TO ASSEMBLE

Scoop out a small portion from the center of each cupcake using a teaspoon.

Place lemon curd in a large plastic zip-top bag and cut a small hole in the end. Pipe approximately 2 teaspoons lemon curd into the center of each cupcake.

Place honey lemon frosting in a separate plastic zip-top bag and cut a medium-size hole in the end. Pipe frosting onto each cupcake.

To make Baymax's face, place two Hershey's Kisses (top side, down) into the top of the cupcake for Baymax's "eyes."

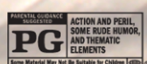
Use black writing icing to pipe one horizontal line between the two Kisses to complete Baymax's face.

Refrigerate until ready to serve.



Inspired by Disneyland Park's Hungry Bear Restaurant

IN THEATRES NOVEMBER 7



WASABI'S Tuna POKE



INGREDIENTS (Serves 6)

- 1 cup soy sauce
- 2 tablespoons freshly grated ginger
- 2 tablespoons sesame oil
- 2 tablespoons yuzu juice
- Juice of 1 lime
- 1 tablespoon finely minced garlic
- 1 tablespoon toasted sesame seeds, plus additional for garnish
- 1 tablespoon rice vinegar
- 1 teaspoon wasabi powder
- 1/8 teaspoon sugar
- 2 pounds fresh sushi-grade tuna, cubed
- Freshly ground black pepper, to taste
- Favorite prepared seaweed salad, for serving

DIRECTIONS

Whisk together soy sauce, ginger, sesame oil, yuzu juice, lime juice, garlic, sesame seeds, vinegar, wasabi powder, and sugar in a large bowl.

Add tuna to mixture and toss to coat. Season with pepper, to taste. Refrigerate 5 to 10 minutes.

Place a bit of seaweed salad in the bottom of a small dish. Top with tuna and garnish with toasted sesame seeds.



Inspired by Aulani, A Disney Resort and Spa



IN THEATRES NOVEMBER 7

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