



## Mars Party Recipes

### Hot Cocoa

To help you keep warm during those long cold days on Mars!

1/3 cup sugar  
1/3 cup cocoa  
1/4 teaspoon salt  
1 1/2 cups water  
4 1/2 cups milk  
1/4 teaspoon vanilla (optional)

Mix sugar, cocoa and salt in 2-quart saucepan. Add water. Heat to boiling, stirring constantly. Boil and stir 2 minutes. Stir in milk; heat through but do not boil. Stir in vanilla.

Just before serving, beat with hand beater until foamy or stir until smooth. 9 servings (about 2/3 cup each).

### Mars Popcorn Balls

Make your own red planet, one you can eat!

1 cup sugar  
3/4 cup water  
1/4 cup light corn syrup  
1/2 teaspoon vinegar  
6 cups popped popcorn  
Red food coloring

In saucepan, combine sugar, water, corn syrup and vinegar; bring to boil. Cover and cook for 3 minutes. Then, uncover and cook, without stirring, until syrup reaches soft-crack stage (290°F/140°C on candy thermometer.) This can happen quickly so watch the temperature carefully. Remove from heat and stir in food coloring (if using).

Pour immediately over popcorn; stir gently with wooden spoon to coat. **This will be VERY HOT!**

Let the popcorn mixture set a couple of minutes to cool, then, with buttered hands, gently press popcorn in small balls (mixture will still be hot.) If mixture cools and becomes too hard to shape, warm in 350°F oven until pliable. Let cool on waxed paper. Yield: 10 servings

### Granola

To take along as a snack on those tiring hikes across the Martian surface.

1 cup quick-cooking oats  
1/2 cup whole bran cereal  
1/2 cup whole wheat flour  
1/2 cup flaked coconut  
1/4 cup chopped almonds  
1/4 cup salted peanuts  
1/2 cup margarine or butter  
1/2 cup honey  
1 teaspoon vanilla  
1/2 cup raisins

Heat oven to 300°F. Mix oats, cereal, flour, coconut and almond in ungreased 13x9x2 inch pan. Heat oil and honey in 1-quart saucepan over medium heat until hot and bubbly; stir in vanilla. Pour honey mixture over oat mixture; stir. Bake until light brown, 30 to 35 minutes. (Granola will darken while cooling.) Stir in raisins; cool 15 minutes.

Loosen granola from pan with spatula; cool to room temperature. Break granola into pieces. Cover and store no longer than 1 week. About 5 cups of snack.