

Purim Fun For Everyone: Recipes, Crafts & Tips for A Great Holiday

A Special Report From www.PurimGuide.com



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Purim Fun For Everyone

Welcome our special report and thank you for your interest in Purim Made Easy: Everything You Need For A Fun Holiday.

Purim is such a fun holiday, but it also one of the busiest! There is so much to prepare for this special day. In this report you'll find some great tips for you, as well as special Purim projects for your children.

We hope you enjoy the crafts, recipe and tips in this report. It's just a small sample of what you'll get in Purim Made Easy. If you want more great help with your Purim preparations (so YOU can enjoy the day too!) we hope you'll visit www.PurimGuide.com

Chag Sameach,

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Purim Fun For Everyone

Gragger Fun For Everyone!

If want to celebrate Purim right – you gotta get a gragger. But there's no need to run to the store and spend \$2-3 each for every member of your family. It's much more economical and fun to let the kids make graggers for everyone.

There are four basic parts to a making a great gragger.

- 1) The Container
- 2) The adhesive (for sealing the container)
- 3)The noise-making filling
- 4) The decorations!

First, for the container, you can use several household items. You can take some paper bowls, a clean empty can of juice concentrate, and an empty plastic mustard bottle, even a paper plate folded in half! Anything that is unbreakable and can be easily sealed will do.

Which brings us to the next items needed for a gragger. You need some kind of adhesive to seal the container. Glue, staples or tape should do. Do NOT seal the container until the filling is inside! (See, this isn't so hard.)

Next you need something for the filling that would make noise. Look no further than the kitchen! Uncooked beans, grains or popcorn will do. For a lighter sound, go to a fabric or craft store and get some small round bells that jingle.

Simply insert the filling into your container and seal with the adhesive. Now it's time to decorate!

You're limited only by your imagination and your supplies. A trip to the dollar store might be in order if you really want to do it up! You can decorate your gragger with glitter, puffy paint, feathers, pom-pom, googly eyes – anything you can dream of! (Let your kids get really creative while you go enjoy a cup of coffee & some hametaschen.)

Now you're totally ready to hear the megillah with terrific and inexpensive graggers that your children will be proud to show! You've not only made a Purim craft, you've made memories with your children to last a lifetime.

If you like making things for Purim with your children you'll LOVE the costume book available at www.PurimGuide.com. It contains over 70, easy, no-see costumes you can make with your children.

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Purim Food

Yum Yum! Purim is a time of feasting! Remember, one of the mitzvot of Purim is to eat a Purim Seudah (Festive Purim Meal) before sunset – but what to make? I always think it's fun to have a Persian theme in honor of the location of the Purim story. Even a few Persian dishes add to the ambiance of your Purim Seudah. Here are some easy & yummy Persian appetizers recipes for your Purim Feast.

Salad Shiraz

1 large cucumber
1 large tomato
1 large onion
1/4 tsp cumin
freshly chopped parsley
salt
1/4 cup lemon juice (can be adjusted to your taste)
1-2 tablespoon olive oil

Chop all the vegetables finely. Mix chopped vegetables with cumin parsley, lemon juice and olive oil. Salt to taste.

Eggplant & Pomegranate Spread

6 small eggplants
4 medium tomatoes
1 cup pomegranate juice
1/2 cup grape juice
1 tsp lemon juice (add more for a tangier taste)
2 medium onions
1 teaspoon marjoram
1/2 teaspoon dried mint
salt & black pepper

Directions:

Wash eggplants and tomatoes. Cook whole eggplants in the oven at 400 F for about 30 minutes. Remove and let cool, then peel and chop finely. Chop the tomatoes and onions in a small dice.

Add pomegranate juice, grape juice, lemon juice, salt and black pepper to eggplants. Cook over low heat for about 10 minutes. Add marjoram, dried mint and onions, mix well and remove from heat. Add tomatoes, mix, and serve.

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Dukkah - A Spicy Nut Mix for Dipping With Flatbread

2/3 cup sesame seeds
1/2 cup hazelnuts, finely chopped
1/2 cup cashews, finely chopped
1/2 cup chickpeas (cooked or canned)
1/2 cup coriander seeds
3 tablespoons cumin seeds
1 teaspoon dried thyme
2 teaspoons salt
1 teaspoon black pepper
2 tablespoons paprika
Pita Bread & Olive Oil For Serving

Toast the sesame seed in a dry skillet until golden. Place hazelnut, cashews and chickpeas in the same pan and cook 4-5 minutes until aromatic. Add coriander seeds, thyme, and cumin until they darken, remove, and set aside to cool. Stir in paprika, salt, pepper.

Place pitas on baking sheet in a 350F degree oven for 10 minutes or until browned and crispy. Separate into pieces big enough for dipping and scooping. Serve dukka in one bowl and olive oil in another. Dip the pita pieces in the oil and then into the nut mixture.

If you like this idea for your Purim Feast, you'll find a complete Persian Purim meal plan with recipes & a pre-made printable shopping list at www.PurimGuide.com

Purim Fun For Everyone

Hamentaschen

No Purim would be complete without Hamentaschen. No need to buy at the store. *This recipe is found widely on the Internet. It is particularly easy for because it is made with a box of cake mix. I wish I knew who invented it so I could give them credit here! I like to call it 'Busy Mom Hamentaschen'.*

- 1 18.25 Ounces Yellow Cake Mix
- 1 cup Flour
- 2 Eggs
- 2 tablespoon Water - Or 1 tablespoon water and 1 tablespoon extract of choice (like vanilla, almond etc)

Simply mix all ingredients together. Do not overmix. If dough is dry and crumbly, add water a few drops at a time. I soften the dough easier to handle if it chills in the fridge for a few hours. I have not yet tried this trick, but I heard that you can put the dough in a Pringles container (cylinder shape) and put it in the fridge or freezer to firm up. After a few hours, you can slice perfect circles for your hamentaschen instead of doing the messy method of rolling out the dough!

Now, you know the routine, put your favorite filling the middle of the circle of dough and fold the sides together to make a point at the top, then fold the bottom up to make a triangle. Fill with chocolate chips, your favorite jam or the traditional poppy seed filling.

If you want to try a new filling this year, go to www.PurimGuide.com to learn how to make stained-glass hamentaschen.

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Shaloch Manot Tips

One of the mitzvot of Purim is to give “Shaloch Manot” – gifts of food - to our friends. With shaloch manot presentation is everything. You could give only 2 items and if they are wrapped well, your mishloach manos will be the favorite. Work on perfecting your wrapping style.

A friend of mine is exceptional in this way, and she gives only 2 items. Last year she gave a small bottle of liquor and chocolate gold coins. She put each in a box and then stuck a piece of double sided tape to stack the boxes on top of each other. She wrapped the boxes in cellophane and then tied them up with a brown plaid ribbon.

She also mentioned that the items **inside of the packaging** need to “sit well” in the package. For outstanding mishloach manos, do not merely throw in a potato chip bag with jellybeans in a box. Fill the box with tissue paper, lay your items on top of the tissue paper, and perhaps place another layer of tissue paper on top. Fit your items in tightly and neatly for the best look. You’ll find that your mishloach manos look a lot more appetizing when they are wrapped neatly inside and outside.

Bag - It is easy to dress up a paper or cellophane bag. Line the bag with tissue paper. You can also punch holes in the bag and tie a ribbon through it or something you’ve put on craft wire, like plastic grapes.

Bottle - Tie ribbons, raffia or twine around the neck of each bottle. Attach a gift tag or make a “necklace” for the bottle.

Dish - Check discount stores and flea markets for unique plates, serving bowls, platters or tins. Put in your foods and wrap the dish with cellophane and a bow.

Gift Tag - Personalize your gift tags! Start with scrapbook paper, cardboard, cookie cutters, felt, wood or premade tags. Then add your own special touches with glitter, ribbon, beads, stickers, puffy paint, or markers. Save your purim cards and turn them into next years gift tags - just cut out the design or desired shape, thread and label it.

These tips are an excerpt from the 6-page report “Easy Ideas for Spectacular Shaloch Manot” To get your report go to www.PurimGuide.com

Purim Fun For Everyone

Simple Purim Costumes With Posterboard

You might be able to find some leftover Halloween costumes for Purim in your neighborhood. However, when you consider the cost and lack of originality, homemade costumes are a more fun and oftentimes more cost-effective option. Plus, if you involve your children in creating the homemade costumes, the results will be worth more than any store-bought costume in any store.

Here are some inexpensive, homemade Halloween costume ideas that will cost little money and show lots of imagination.

M&Ms

Cut posterboard in red, orange, yellow, green or brown, into two large circles (one circle for the front and one for the back). Paint a large white lower-case “m” on the front – or cut it out of paper and glue it onto the posterboard. Optional: Add an O-U to show it’s kosher!

Candle

Wrap red or posterboard around your child loosely and staple or glue it together. Take the fabric and cut a blob out of it – with a circle in the middle for your child’s head to fit through. (This will be the dripping wax.) Drape it over the posterboard to look like the candle has been lit for a while. Then, cut a large “flame” out of orange construction paper. Take a standard headband (or make one out of a strap of posterboard) – and glue the flame on so it stands straight up. Variation: For siblings, make this costume out of white posterboard and go as shabbos candles. Gold or Silver pants would really add to the look!

Flower

Cut large flower petals out of posterboard and glue them to the headband. Cut large leaves and pin them to your child’s sleeves or leggings. Add face paint if desired.

Ladybug

Have your child wear the turtleneck and leggings. Cut wing shapes out of red posterboard. Draw or paint some large black circles on them. Add two holes to each wing and thread the cord through it. Have your child wear the wings like a backpack. To make the antennae, take two pipe cleaners and wrap one end around the headband. Glue a pompom on the other end of each of the pipe cleaners and you have antennae.

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Smiley Face

This one is super simple! Cut circles from yellow posterboard (large enough to cover your child's chest and belly. Draw a smiley face onto the yellow Posterboard with a Black marker (or cut construction paper and glue it on). Punch two holes at the top of the posterboard to connect them with yarn. This will create a sandwich-board style costume that will slip over your child's head and rest on his shoulders.

Invite your child to help with making his or her costume. Spending time creating these costumes together may end up being just as much fun as the Purim Party.

The Perfect Purim

Would you like to more directions creative Purim costumes that you and your children will be proud of -- for a fraction of the price of store-bought?. Visit www.PurimGuide.com for instructions to over 70 homemade costumes and more. Get your copy of "Purim Made Easy" today at www.PurimGuide.com

