

MAX'S MONSTER COOKBOOK

Inspired by **SPIDER SANDWICHES**,
the gloopy, gunky picture book from the
bestselling **Claire Freedman and Sue Hendra**



Illustration by Max Horne

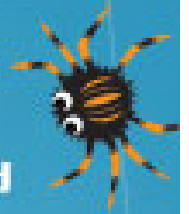
Illustration by Max Horne

SPIDER SANDWICH



INGREDIENTS:

- 2 slices of buttered bread
- 4 slices of cheese
- 2 leaves of lettuce
- 2 slices of tomato
- Cucumber
- 2 black grapes



METHOD:

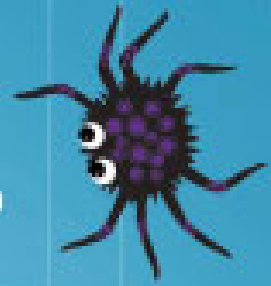
1. Start to make up a sandwich by using one slice of bread and topping this with lettuce, tomato and cheese.
2. To make the eyes, take two grapes and slice off the tip of each one. Then take a slice of cheese and using an apple corer or small circle cutter, cut two round slices of cheese and top with the grape tips. Cut the leftover grapes in half and press the cheese circle eyes against each one. The sticky grape edge should hold them in place.
3. Place the grape eyes on top of the sandwich, near one corner.
4. Take your top slice of bread and cut two slits in the corner edge of the bread so that it pushes up and leaves the crust edge in place.
5. Carefully place this on top of your sandwich and position it so that the eyes can be seen through the pushed-up piece of bread.
6. To make the spider legs, cut a wedge of cucumber about 6-8 cm in length and then cut this in half lengthways. Lay the cucumber slice down on its cut edge and cut four angled leg shapes into each piece.
7. Place your sandwich on a plate and poke the legs around the edge of the sandwich, in between the layers.

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GRASSHOPPER SMOOTHIE



INGREDIENTS:

¼ of honeydew melon

1 kiwi

Juice from half a lime

A splash of fresh apple juice

Celery stick to decorate

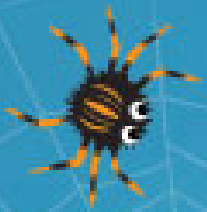
METHOD:

1. Using a sharp knife, cube the melon and place into a food processor.
2. Cut the kiwi in half and scoop out the flesh with a spoon and add this to the melon.
3. Add the lime juice and a splash of apple juice.
4. Blend until smooth and then pour into a tall glass.
5. To make some edible grasshoppers, cut two or three small sticks of celery and cut a slit on either side of the top and bend out its legs. Use kiwi seeds for eyes.
6. Decorate the glass with your grasshoppers and some thin celery stalks for blades of grass.

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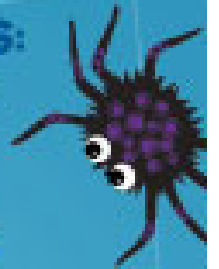


BUG BURGERS



INGREDIENTS:

- 1 beef burger
- 1 burger bun
- 1 teaspoon of cream cheese
- 2 slices of cucumber
- 2 leaves of lettuce
- 2 slices of tomato



METHOD:

1. Take your burger patty and cut it into six equal wedges and then shape each one so the edges are rounded but still keep their wedge shape.
2. Grill the burger wedges until they are cooked through.
3. To make the legs of your bugs, take a slice of cucumber and using an apple corer or small circular cutter, remove the seeded middle and some of the flesh, leaving a thin edge. Cut this ring of cucumber into six pieces.
4. To create your bugs, carefully poke the cucumber legs into the side of the burger wedges, three on each side. You may need to hold the burger pieces with a fork as they will be hot.
5. Use a cocktail stick to apply two small dollops of cream cheese for eyes and then top these with two tiny pieces of cucumber skin for the pupils.
6. Create your burger using the bun, lettuce, tomato and then place your burger bugs on the top, around in a circle so they are all facing outwards.
7. Add your favourite sauce and then carefully place the bun lid on top.

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SQUASHED FLY JAM



INGREDIENTS:

1 jar of lemon
or lime jam/
marmalade

Handful of raisins

METHOD:

1. Take each raisin and cut two diagonal slits at one end and bend out each side for wings.
2. Mix the raisins into your jam and serve on toast or in a sandwich.

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