

ROGUE ONE

A **STAR WARS** STORY™

TIE Striker Appetizer

Starfighters are one of the coolest aspects of the Star Wars Universe. The TIE Striker is a streamlined variant of the classic TIE fighter design. In *Rogue One: A Star Wars Story* the TIE Strikers are mainly seen patrolling in the clouds along the beaches of Scarif. These appetizers are modeled after the TIE Striker and are sure to impress.



Ingredients

48 Wonton Wrappers
24 Lil Smokies
Yellow Mustard (or another condiment to garnish)

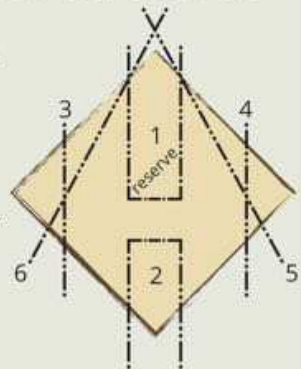


On Digital HD **March 25th**
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Instructions

Preheat oven to 400 degrees. Cut wonton wrappers using the diagram as a model. Each TIE Striker will be made with 2 of the wrappers. On your foil lined baking sheet, place a wrapper, lightly moisten it with water (not too much) and top it with a second wrapper. Place a Lil Smokie on the double layered wrapper and using the scraps from Step One of the wrapper cuts create a "seat belt" for your Lil Smokie. Make sure to moisten the ends of "seat belt" so it will attach. Cook TIE Strikers for 5-7 minutes or until golden brown. Decorate with condiment of choice. We used a sandwich bag with the tip cut off to line the TIE Striker.



Recipe courtesy of 2GeeksWhoEat.com

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Erso Homestead Salad

The Erso Homestead Salad is inspired heavily by The Erso Homestead on Lah'mu, a sparsely inhabited planet whose rich soil and groundwater are contaminated by minerals and other elements. This salad is something the Ersos might have grown after reinventing themselves as subsistence farmers while hiding from the Empire.

Ingredients

For the Salad

- 1 head Green Leaf Lettuce
- 1 Avocado; cubed
- 1 large Watermelon Radish;
cut into thin slices and quartered

For the Light Side Dressing

- 5.3 oz cup Non-Fat Greek Yogurt
- 1/4 cup Cilantro; finely chopped
- 1 tbsp Worcestershire Sauce
- 1 tbsp Lime Juice
- 1/2 tsp Dried Dill
- 1/4 tsp Onion Powder
- 1/4 tsp Garlic Powder
- Salt and Pepper to taste



Instructions

Combine dressing ingredients and refrigerate for 30-60 to let flavor develop. Combine salad ingredients.

If serving in an individual cup, portion them out.

Serve dressing in pipettes to prevent the salad from getting soggy (or serve it on the side in a bowl).



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Thermal Detonators



Ingredients

For the Meatballs

1 lb Ground Turkey
3/4 cup Panko Bread Crumbs
1 Egg
1/2 tsp Sesame Oil
2 tbsp Sambal Oelek
Cooking Spray

For the Sauce

1/4 cup Hoisin
1/4 cup Honey
1/8 cup Low Sodium Soy
2 tbsp Sambal Oelek
1 tbsp Water
1 tsp Sesame Oil
1 stalk Green Onion; chopped

Instructions

Preheat oven to 400 degrees. Spray baking sheet with cooking spray. Combine meatball ingredients and form into 12 balls. (Getting your hands wet first will help with this) Bake for 15 minutes, turning halfway through. While cooking, combine sauce ingredients in a large bowl. Remove meatballs from baking sheet and toss in sauce. Garnish with green onion and serve.

Thermal Detonators are one of the most iconic devices in the Star Wars Galaxy. Thermal detonators are palm-sized, spherical devices that were used as extremely deadly explosive weapons. They are most notably used in Return of the Jedi by Princess Leia when she is disguised as the bounty hunter Boushh. They are mentioned in Rogue One so it is only fitting that they get their own recipe.



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Planning a Rogue One: A Star Wars Story Movie Viewing Party? Here are a few tips that will help make your event out of this world!

1. Use a social media invite or online calendar to plan your party and invite guests. With an idea of a headcount you will be able to make sure you have enough food.

2. Select 2-3 main recipes that either thematically pair with each other or the movie. Make sure that everyone attending can eat at least one of these items (ie: account for food allergies or preferences). Our Rogue One: A Star Wars Story recipes are a great example of this.

3. Supplement your main recipes with a popcorn bar. Not only is popcorn easy to make but people will love



7. Prepare as much as you can in advance and clean as you go. This way you can enjoy the movie without worrying about the mess!

8. If using plastic cups, reduce waste by having everyone write their names on their cups with a permanent marker. For a Rogue One: A Star Wars Story themed party, use black plastic cups and a silver permanent mark for fun custom cups.

9. If you can't find themed plates for your party, pick a color scheme and use solid color plates and napkins. Choose wisely and you can use them for future movie parties as well.

10. Find out in advance who has seen the movie and who has not. Make sure no one spoils the movie for someone who hasn't seen it yet.



4. If you end up with too much popcorn, use paper bags (they will soak up the butter/oil) and send everyone home with a tasty doggie bag!

5. Set the mood by playing the movie's soundtrack or score when your guests arrive until you start the movie.

6. Make sure food is easy to eat while watching the movie. This means if you are serving a salad or something that can move around your plate, serve it individually for ease.



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