

Blue Milk (G)

This iconic Star Wars drink was a favorite on many planets across the galaxy. It's well known for being very rich and refreshing, and its cloudy coloring suggests that it was also sweet.

Ingredients

- 2 cups whole milk
- 1 cup of ice
- 1 tablespoon of blue fruit punch powder (blue Kool-aid, blue Hawaiian punch or similar)
- ¼ teaspoon of vanilla extract
- Blue food coloring, as needed

Instructions

1. Combine milk, ice, fruit punch powder, and vanilla in a blender. Cover and blend until smooth.
2. Stir in a few drops of blue food coloring until desired color is achieved.
3. Pour into glasses and serve immediately.

Paonga Fresca (G)

This seed-filled drink was made by the Gungans, the native sentient species of Naboo, by using the seeds from the surface of lake Paonga. Despite its unappealing swampy green color, it was said to have the perfect blend of bright flavors and strange textures.

Ingredients

- 1 cup water
- 2 cups prepared limeade
- ¼ cup chia seeds
- ½ teaspoon spirulina powder
- ½ teaspoon matcha tea powder

Instructions

1. Combine all the ingredients in a jar with a lid, and shake a few times to mix fully.
2. Let sit at least 20 minutes to let the chia seeds jell, then enjoy either chilled or at room temperature.

Cliff Dweller (G)

The Cliff Dweller was a drink every being on Ahch-To (Ack-Too), an ocean planet dotted with very rocky islands, should know how to make in case an unexpected guest arrives. It's a fruity, frothy non-alcohol beverage that everyone could enjoy, even humans.

Ingredients

- 2 ounces orange juice
- ½ ounce pineapple juice
- 1 ounce lime juice
- 1 ounce grenadine
- 1 ounce coconut cream
- 1 ounce ginger ale (2-3 oz if you wish)

Instructions

1. Half-fill tall glass with chipped ice.
2. In a cocktail shaker, shake together the orange juice, pineapple juice, lime juice, grenadine, and coconut cream.
3. Pour into the glass, then top with the ginger ale.

Yoda Soda (SW)

To keep a calm mind, and an energized spirit, have this fizzy green drink on hand for those very hot, humid days on Dagobah. A refreshing cool drink for everyone, especially those training under Master Yoda's strict Jedi teachings.

Ingredients

- 3-4 limes
- 3 tablespoons sugar, or more to taste
- 1 cup sparkling water, plain or lime
- 1 scoop lime sherbet or sorbet

Instructions

1. Place 1 lime on the cutting board and cut it in half. Squeeze the juice from each half into a measuring cup. Repeat with the remaining limes until you have ¼ cup juice.
2. Put the lime juice and 3 tablespoons sugar dissolves. Add the sparkling water and stir until mixed. Taste and add more sugar, if desired.
3. Using an ice cream scoop, scoop up the sherbet and drop it into a tall glass. Pour in the lime water. Serve immediately.

Rodian Splice (G)

This layered alcoholic drink was favored by the human smuggler Han Solo. This caustic concoction of toxic ingredients was quite deadly if not mixed together in the right proportions. It's strong flavor, however, was highly sought after for those daring enough to risk death.

Note: This drink is not featured in the video, but it would make an excellent after-dinner aperitif by the firepit.

Ingredients

- ½ ounce coffee liqueur
- ½ ounce Irish cream liqueur
- ½ ounce bourbon or whiskey

Instructions

1. Pour the coffee liqueur into the bottom of a shot glass.
2. Set a spoon over the glass back side up, so the tip of the spoon is just touching the coffee layer.
3. Pour the Irish cream liqueur over the back of the spoon so it pools on top of the coffee layer.
4. Do the same with the bourbon, then down the hatch!

These recipes were adapted from the Star Wars Galaxy's Edge cookbook by Chelsea Monroe-Cassel and Marc Sumerak (G), and The Complete Star Wars Cookbook by Davis, Robin, et al. (SW).

Borrow these cookbooks from the library: <https://sandiego.bibliocommons.com/list/share/546674737/1888129449>