

Cooking with the Movies: BIFF 2018

Written by Debbi Covington

Monday, 19 February 2018 14:46 - Last Updated Wednesday, 21 February 2018 08:27



Have you seen Mel Gibson's film *The Patriot*? The movie was filmed entirely in South Carolina. It's based on the life of Francis Marion, also known as The Swamp Fox, who was one of the great militia leaders of the American Revolutionary War.

There's a scene in the movie when Anne Howard stands up in church and declares herself an ardent patriot. "Half the men in this church, including you, father... and you reverend, are as ardent patriots as I. Will you now, when you are needed most, stop at only words? Is that the sort of men you are? I ask only that you act upon the beliefs of which you have so strongly spoken, and in which you so strongly believe." I love that quote!

Dale Dye, 2018 recipient of the Pat Conroy Lifetime Achievement Award, is a true ardent patriot. Mr. Dye is a decorated Vietnam War Marine Corps veteran. He is an actor, technical advisor, radio personality and writer. This year's Cooking with the Movies installment is a tribute to American military films. We're celebrating patriotism. It's all about being red, white and blue. We Beaufortonians are so blessed to live in a military community. We're proud of our ardent patriots; they're our superheroes! The 12th Annual Beaufort International Film Festival is underway, but it's still not too late to purchase tickets.

For more information www.beaufortfilmfestival.com. See you at the movies!

P.S. Thank you, **Susan DeLoach**, Official Photographer for the Beaufort International Film Festival, for taking these beautiful photos of my BIFF-inspired culinary creations!

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Patriotic Popcorn



3 tablespoons vegetable oil

½ cup raw popcorn kernels

3 cups pecan halves, toasted

3 cups Crispix cereal

1 (8-ounce) bag Pepperidge Farm pretzel fish

2 cups red and blue M&M candies*

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18 ounces white chocolate candy melts**

1 cup red candy melts

½ cup dark blue candy melts

1 (1.7-ounce) jar red, white and blue candy sprinkles

Heat the vegetable oil in a large heavy-bottomed pot with a lid; add the popcorn kernels and cook until the kernels have popped. Season with salt and set aside. Remove unpopped kernels from pot. Line a large baking sheet with aluminum foil. Spread popcorn, toasted pecans, Crispix cereal, pretzel fish and M&M candies evenly on the pan. Melt white candy melts according to package directions; pour evenly over popcorn-candy mixture. Stir gently to coat. Melt red candy melts according to package directions; drizzle over popcorn mixture. Melt dark blue candy melts according to package directions; drizzle over popcorn mixture. Sprinkle with red, white and blue candy sprinkles. Set aside until candy melt coating hardens; about 90 minutes. Break popcorn mixture into pieces and store in an airtight container. Makes approximately 20 cups.

*I used a combination of mini and regular sized M&M's. I also used both milk chocolate and dark chocolate. **Candy melts are in many different colors. They're candy wafers that can be melted and used for decorating and candy making. Candy melts are available on the cake pan/cake decorating aisle of most general merchandise stores.

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6.4.5. **Print Backstage Source Sheets:** <http://enr.com/dw/ctrl/cmd/ctrl.htm>
 See 4.4.1.7.5. **Print Source Sheet** in 4.4.2.5.5



For the richest Thanksgiving sugarale, combine



Grand Old Flag Birminghamborn.com

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Breakfast with the Movies: BIFF 2018. The glasses are filled with a red liquid, ice cubes, and fresh strawberries and blueberries. The glasses are garnished with a red star-shaped cookie. In the background, there are patriotic decorations including a red star, a blue and white striped candle, and a red and white striped container.



[Cooking with the Movies: BIFF 2018](#) by Debbi Covington. The glasses are filled with a red liquid, ice cubes, and fresh strawberries and blueberries. The glasses are garnished with a red star-shaped cookie. In the background, there are patriotic decorations including a red star, a blue and white striped candle, and a red and white striped container.