

DRINK, FOR REELS, SALIVATION ARMY

Shark fin pie and other treats to celebrate Shark Week

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By Jacki Mick



via Shark Week Tumblr

The Discovery Channel's **Shark Week** officially kicked off yesterday and folks all over the country are gathered around televisions, watching shows like *Great White Serial Killer*, *Alien Sharks: Return to the Abyss* and more. While they're vegging out in front of the TV, they're also making tortilla chips swim around in bowls of dip while humming the *Jaws* theme song. And you know what? That can get a little boring. We've got some treats that will give your Shark Week viewing a little more excitement, two to make and three to buy:

To make:

It's easy, but oh-so-tasty, to make **shark's teeth**. Take some Bugles, melt some white chocolate (you'll get the best results using a double boiler), dip the Bugles in the melted chocolate and you've got a salty-sweet combo that resembles the teeth of the vicious beast we're celebrating this week.



Image via Deussen Global

No Shark Week celebration would be complete without an accompanying cocktail. To that end, we give you the **Shark Bait**:

1 ounce Ungava Gin (or your favorite gin)

1 ounce bitter aperitif, like Campari

1 ounce vermouth

½ ounce soda water

wedge of grapefruit

Add gin, bitter aperitif and vermouth into a shaker with ice. Shake and strain into a tall glass filled with ice. Top with soda water and garnish with grapefruit wedge that, if you do it right, will look like a shark fin floating in your drink.



Start drooling ... now.
Mitchell's Fish Market

And if you don't want to leave your pajamas for the entirety of Shark Week, preferring to plop down on the couch with a beer in one hand and your phone in the other, Narragansett has a surprise for you. In the spirit of Shark Week (and the 39th anniversary of the release of *Jaws*), they are re-releasing the retro, 1975 cans crushed by Robert Shaw in the original *Jaws* films, so that viewers at home can crush it like Quint.

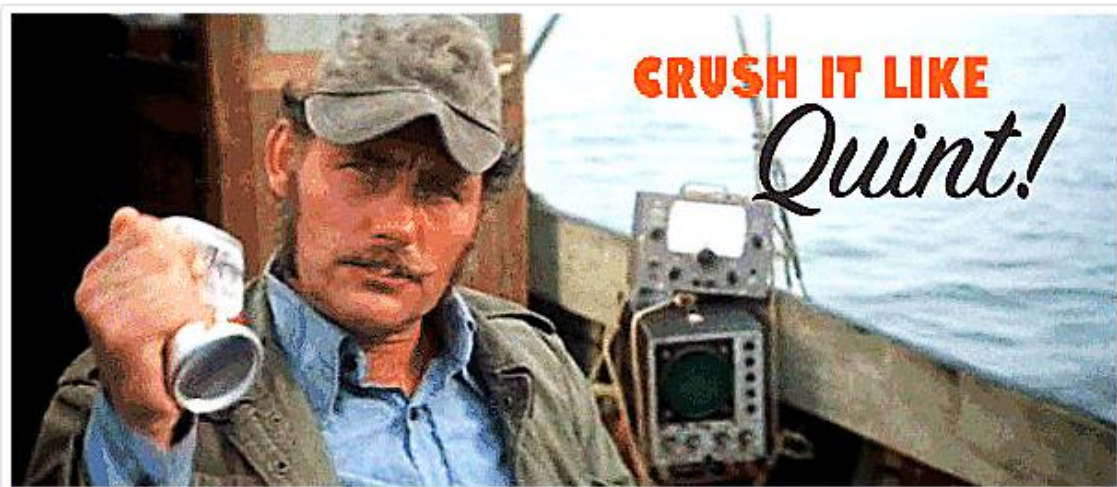


Image via Borg.com