



Halloween Madness



Spook-tacular Treats

Mummy's Toes

Ingredients:

- 1 package flour tortillas
- 1 package mini-sausages (found near deli or lunch meat area of supermarket)
- Several slices of cheddar cheese

Directions:

Preheat oven to 350°. Cut tortillas into long strips. Slice several pieces of cheese into strips (each should be about the same width of the tortilla strips and half as long). Lay the cheese on the end of a tortilla strip. Wrap around bottom half of the mini-sausage. Repeat for each.

Place an inch apart on ungreased baking sheet. Bake for 7-8 minutes or until sausages are heated through and cheese is melted. Serve with mustard and ketchup.



Strawberry Ghosts

Ingredients:

- Strawberries
- White chocolate chips
- Black decorator "gel"—found near frosting at supermarket (black icing also works)

Directions:

Rinse and dry strawberries. Melt white chocolate over a double broiler. Be careful not to overheat, or chocolate can burn. Remove from heat.

Holding each strawberry stem, carefully dip each into the white chocolate to coat. Place on parchment paper or platter to cool.

Once chocolate shell has cooled and hardened, make two dots for eyes with the decorating gel. Refrigerate until serving.



Sweet





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Spook-tacular Treats

Witch's Fingers with Green Slime Dip

Witch's Fingers

Ingredients:

- 1 package bread sticks (found in dairy case)
- 1 green pepper

Directions:

Preheat oven to 350°. Cut green pepper into small square shapes (about the size of a large fingernail). Pop open packaged bread sticks. Cut each bread stick in half. Arrange on baking sheet. Press a square of green pepper into the tips of each breadstick. Bake according to directions.



Green Slime Dip

Ingredients:

- Package of Knorr Vegetable Dip (note: directions for the dip are also on the package)
- 1-10 oz. frozen package, chopped spinach
- 1 cup mayonnaise
- 1-16 oz. container sour cream
- 1 can water chestnuts, finely chopped
- 2 green onions, finely chopped (optional)

Directions:

Mix all ingredients together. Let set in refrigerator for two hours or overnight. Arrange witch's fingers around platter and be sure to stick five in the dip (as if a hand is emerging!).





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Spook-Tacular Treats

Peanut Butter Eyeballs

Ingredients:

- ½ cup creamy peanut butter
- 3 tablespoons softened butter
- 1 cup powdered sugar
- 4 oz. white chocolate chips
- 20 green M&M's
- Black decorating gel
- ½ cup coconut, optional

Directions:

Cream together peanut butter and butter until smooth. Add powdered sugar and coconut (optional). Blend together until all of the sugar is absorbed. Roll about one heaping teaspoon of the mixture between your palms until it's shaped into a smooth ball. Place on greased cookie sheet. Continue this process until all of the dough is gone. Let semi-harden in the refrigerator. About 30 minutes.

Decorating: Melt the white chocolate chips in a double broiler. Dip each eyeball into the white chocolate until about ¾ of the ball is covered. Place a green M&M on the top of the ball. Dot with black decorating gel. Repeat until all of the eyeballs are complete.



sweet

Cheesy Eyeballs

Ingredients:

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| 2 cups grated sharp cheddar cheese | ½ cup unsalted butter |
| 1½ cups flour | ¾ teaspoon seasoning salt |
| 1/8 teaspoon cayenne pepper | 24 large pimiento stuffed olives. |

Directions:

Preheat oven to 400°. Drain and rinse olives in cold water. Let dry completely on paper towel. Cream cheese and butter together in large mixing bowl. Sift flour, seasoning and cayenne together in separate bowl. Blend in the cheese mixture until well combined. Place each olive in a small handful (about 1 tbsp.) of dough. Cover olive completely but leave red pimiento showing to form an eyeball. Arrange eyeball, pimiento showing up, on a parchment-lined baking sheet. Bake 12-15 minutes, or until golden brown. Serve warm or at room temperature.



yummy





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Spook-Tacular Treats

Krispy Pumpkins Crispy Rice Jack-O-Lantern

Ingredients:

1 stick butter
12 cups rice crispy cereal
¼ teaspoon red food color
Black decorating gel

2 (10 oz.) packages mini-marshmallows
1 teaspoon yellow food color
Green icing—in a tube

Directions:

Melt butter on low heat and add marshmallows. Stir marshmallows frequently. When marshmallows have dissolved, add food colors and mix well. When the marshmallow mixture is uniform in orange color add cereal and stir and mix until rice krispies are completely coated.

While mixture is still warm, take a fist-sized ball and roll into a ball. (Note: buttering your hands make this process less sticky!) To give it more of a pumpkin shape, flatten just slightly with the palm of your hand so that it's not perfectly round. Place on wax paper. Continue process with remaining mixture.

Use the green icing to create leaves on each pumpkin. Use the black decorating gel to create a pumpkin face. Store covered at room temperature.



Ghoulish Ice Hand

Keep your punch cool with this creepy ice hand! Make several so you can keep adding a fresh hand throughout the evening! It's a real hit with kids.

Ingredients:

Red, green or purple Kool-aid, Gatorade or other non-carbonated drink.
Disposable plastic gloves.

Directions:

Rinse disposable plastic gloves under water to remove any powder or residue from the inside. Pour your favorite non-carbonated beverage into the glove (a funnel works great). Be careful not to completely fill, the ice will expand.

Freeze until solid. Remove from freezer and cut off glove. (Run under warm water if it doesn't fall off easily.) Place in punchbowl.

Fun!

