

HALLOWEEN

BIG BOWLS OF GOO: WHAT BODY PART ARE YOU FEELING?

- 👁️ A banana peel for a tongue.
 - 👁️ Uncooked liver for a heart.
 - 👁️ Cold, cooked spaghetti for guts
 - 👁️ Pumpkin innards for brains
 - 👁️ Hot dog or end of pickles = nose
 - 👁️ whole cooked cauliflower (chilled) = brain
 - 👁️ peeled grapes or black olives = eyes
 - 👁️ cooked drained spaghetti noodles = intestines
 - 👁️ dried apricots = ears
 - 👁️ slab of gelatin = liver
 - 👁️ nut shells = toe nails
 - 👁️ wet fur or wet yarn = hair
 - 👁️ latex glove, filled with warm water, tied and frozen = hand
 - 👁️ small amount of ketchup in warm water = blood
 - 👁️ chalk pieces for teeth
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ROTTEN APPLE PUNCH

Apple cider (adjust the amount for the number of people you plan to serve; we suggest at least 1 gallon), chill before serving so rotten apples don't melt too fast

Five 1/2-cup containers (we used Pyrex glass dishes; other small containers or cups will also work)
Red and green food coloring
10 to 15 gummy worms

1. Pour apple cider into all 5 small dishes, stopping about 1/2 inch from the top. Add 2 drops of red and 1 drop of green food coloring to each dish and stir until the colors have blended.
2. Hang 2 or 3 gummy worms around the edge of each dish and place the dishes in the freezer. If you use more than 3 worms, the rotten apples won't float as well. Freeze until the rotten apples are solid.
3. Just before serving, slip the frozen wormy apples out of the dishes by setting them briefly in a few inches of warm water in your sink.
4. Float the rotten apples in a large punch bowl filled with untinted cider. For added creepiness, drape the gummy worms over the edges of your serving bowl.

Tips:

Do steps 1 and 2 the day before serving the punch.

CHEESE FINGERS

Mozzarella stick cheese

Cut in half, use plastic gloves to keep them smudge free.

Notch lines in for knuckles

Add green pepper as finger nails, stuck on with green cheese.



FROZEN FROG EGGS

2 Kiwi fruit

1 cup of limeade (we used a natural brand without artificial color)

1 tablespoon of honey

8 3-ounce paper or plastic cups

Popsicle sticks

1. To make a batch, cut a ripe, peeled kiwi fruit into chunks. Blend the fruit chunks with 1 cup of limeade and a tablespoon or so of honey until the mixture is somewhat smooth (some small lumps are fine).
 2. Slice a second kiwi into eight thin pieces and press them into the bottoms of eight 3-ounce plastic or paper cups. Pour the blended mixture into the cups, filling them each about halfway.
 3. Place the cups in a Pyrex baking dish and cover them with foil. Insert a popsicle stick through the foil and into each cup (the foil will hold the sticks in place) and freeze the pops until solid, about 4 hours.
 4. When you're ready to remove the pops from their molds, you can loosen them by briefly dipping the bottoms of the cups in warm water if necessary. Makes 8.
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HALLOWEEN BRAIN DIP

"Cauliflower is hollowed out and filled with avocado dip to realistic brain that you will enjoy serving to guests! Perfect Halloween parties."

Original Recipe Yield 3 cups



make a
for

2 avocados

1/2 cup prepared salsa

1 head cauliflower

6 thin slices red and blue fruit leather

1. Slice the avocados in half. Remove the seeds and set aside. Scoop the avocado out of the skin into a bowl. Mash with a fork or whisk and stir in the salsa. Set aside. Slice off one side of each pit to make it flat and expose the cores of the pits. They will look like eyes.
2. Remove all of the leaves from the cauliflower and remove the stem, leaving a nice hollow area with the outer part of the head intact. Use toothpicks to hold it together if it starts to fall apart.
3. Place the cauliflower into a small bowl, so that the hollow is facing upwards and most of the cauliflower is up out of the bowl. The bowl is just for stability. Fill with the avocado dip and arrange the pits as eyes. Decorate the white "brain" by weaving thin strands of red and blue fruit leather between the florets to make veins and arteries. I wrap the bowl with cheesecloth and decorate with red food coloring to make it even more horrific!

SKELETON BRAIN DIP

1/2 leaf lettuce leaf
1 cup KRAFT Light Ranch Dressing

Assorted cut-up fresh vegetables (red and yellow bell pepper strips, cucumber slices, snow peas, mushroom slices, celery sticks, carrot sticks, cherry tomatoes, broccoli florets, cauliflower florets)



1. **LINE** half of small bowl with lettuce for the skeleton's hair; fill with dressing. Place at one end of large tray or baking sheet for the skeleton's head.
2. **ARRANGE** vegetables on tray to resemble skeleton's body.
Shoulders – green peppers
Arms – carrots
Hands – cauliflower
Ribs – red peppers
Spine – cucumber slices
Filling – Broccoli
Hips – Mushroom slices
Thighs – celery and sugar pea
Knees - Broccoli
Calves – Yellow pepper, carrots
Feet - Broccoli and red pepper

MONSTER CLAWS WITH DIP

4 small boneless skinless chicken breasts (1 lb.), cut lengthwise in half
1 pack SHAKE 'N BAKE Extra Crispy Seasoned Coating Mix
1/4 red pepper, cut into 8 triangular pieces
1/2 cup KRAFT Original Barbecue Sauce

1. **HEAT** oven to 400°F.
2. **COAT** chicken with coating mix as directed on package. Place on baking sheet sprayed with cooking spray.
3. **BAKE** 13 to 15 min. or until chicken is done.
4. **MAKE** 1/2-inch slit in thinner end of each chicken strip; insert red pepper triangle in slit for the monster's claw. Serve with barbecue sauce.

EXTRA TREATS

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| ☛ Popcorn balls - brains | ☛ Munchie Mix |
| ☛ Rice Krispie Squares – smushed guts w/rainbow chips | ☛ Cauliflower Brain dip with guacamole |
| ☛ Pumpkin Loaf | ☛ Mummy Dogs |
| ☛ Surprise Spread | ☛ Oozing Brain |
| ☛ Chocolate Web Cake – not a big hit | ☛ Frozen hand in punch |
| | ☛ Shortbread cookies, toes or fingers |

GREEN JELLO SLIME CAKE

1 pkg. (2-layer size) devil's food cake mix
8 OREO Cookies, chopped
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided
1-1/4 cups boiling water
2 pkg. (3 oz. each) JELL-O Lime Flavor Gelatin
2 cups ice cubes

Optional Decorations

7 Aqualife Gummy Candies
JET-PUFFED Marshmallow
1/2 cup PLANTERS Almonds
4 gummy Worms
1/2 tsp. black decorating gel
1 piece black licorice
1 PLANTERS Peanut Bar
1 bar (1.2 oz.) TOBLERONE Swiss Milk Chocolate with Honey and Almond Nougat, cut into pieces

1. **PREPARE** cake batter and bake in 13x9-inch pan as directed on package. Cool completely. Invert cake onto platter; remove pan. Carefully hollow out center of cake, leaving thin layer on bottom and about 2-inch-wide irregular-shaped border on sides. Crumble removed cake. Reserve 2 Tbsp.; mix remaining crumbled cake with chopped cookies.
2. **SPREAD** about 1/2 cup COOL WHIP onto bottom of hole in cake. Add boiling water to gelatin mixes in large bowl; stir 2 min. until completely dissolved. Add ice cubes; stir until gelatin starts to thicken. Remove any unmelted ice. Stir in reserved cake crumbs; spoon over COOL WHIP in cake. Add SWEDISH FISH candies as shown in photo. Refrigerate 3 hours or until gelatin is firm.
3. **FROST** sides and border of cake with remaining COOL WHIP; press enough cookie crumb mixture into COOL WHIP to evenly cover COOL WHIP. Sprinkle remaining crumb mixture onto platter around cake.
4. **ROLL** marshmallow into 3-inch-long piece; fold lengthwise in half and flatten slightly to resemble ghost. Place on cake; use decorating gel to make eyes. Decorate cake with remaining ingredients to resemble photo.



MUMMY DOGS

1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls
or 1 can (8 oz) Pillsbury® Crescent Recipe Creations® refrigerated seamless dough sheet
2 ½ slices American cheese, quartered (2.5 oz)
10 large hot dogs
Cooking spray
Mustard or ketchup, if desired

1. Heat oven to 375°F.
2. If using crescent rolls: Unroll dough; separate at perforations, creating 4 rectangles. Press perforations to seal. If using dough sheet: Unroll dough; cut into 4 rectangles.
3. With knife or kitchen scissors, cut each rectangle lengthwise into 10 pieces, making a total of 40 pieces of dough. Slice cheese slices into quarters (1/2 slice cheese, cut in half).
4. Wrap 4 pieces of dough around each hot dog and 1/4 slice of cheese to look like "bandages," stretching dough slightly to completely cover hot dog. About 1/2 inch from one end of each hot dog, separate "bandages" so hot dog shows through for "face." On ungreased large cookie sheet, place wrapped hot dogs (cheese side down); spray dough lightly with cooking spray.
5. Bake 13 to 17 minutes or until dough is light golden brown and hot dogs are hot. With mustard, draw features on "face."
6. Try a mini version with cocktail sausages.

MONSTER TOES

1 cup butter softened
2 cups flour

1 pk Jell-O Lime Powder
18 Maynard's Swedish Berries

Heat oven to 350 F

Beat butter in large bowl with mixer until creamy. Add flour and dry jelly powder; mix well.

Roll dough into 18 toe shaped pieces; place 2 inches apart, on baking sheet. Flatten 1 end of each. Use sharp knife to make crosswise slits in each toe for the knuckles. Flatten berries slightly with rolling pin. Place 1 on flattened end of each toe for the toenail.

Bake 10-14 minutes or until edges are lightly browned. Cool on baking sheet 5 minutes. Remove to wire rack. Cool completely.

WITCHES BREW

Original Recipe Yield 16 servings

1 (10 ounce) package frozen
raspberries, thawed
2 1/2 cups cranberry juice
2 envelopes unflavored gelatin

2 liters ginger ale
2 liters sparkling apple cider (non-
alcoholic)
6 gummi snakes candy

1. To make the frozen hand: Wash and rinse the outside of a rubber glove. Turn glove inside out and set aside. In a 4 cup measuring cup, combine the thawed raspberries and cranberry juice.
2. Pour 2 cups of the raspberry mixture into a small saucepan. Sprinkle the gelatin over and let stand 2 minutes. Warm over low heat, stirring constantly, just until gelatin dissolves. Mix back into the reserved raspberry mixture in the measuring cup.
3. Pour raspberry mixture into the inverted glove. Gather up the top of the glove and tie securely with kitchen twine. Freeze until solid, or several days if possible.
4. To serve: Carefully cut glove away from frozen hand. Place frozen hand, palm side up, leaning against side of a large punch bowl. Pour in ginger ale and sparkling cider. Garnish with gummy snakes.



- 🐍 To avoid issues with people who may have allergies to latex, use a disposable glove that is latex-free. There is usually an alternative available in the cleaning department of your grocery store.
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WORMY APPLES

🐍 6 baking apples, idared, Cortland or
Northern Spy
🐍 1/2 cup granola
🐍 1/4 cup chocolate chips

🐍 1/4 tsp cinnamon
🐍 2 tbsp butter
🐍 1 cup apple juice
🐍 6 gummy worms

- 🐍 Remove cores from apples, leaving bottoms intact. Combine granola, chocolate chips and cinnamon. Cut butter into small pieces and work into mixture with fingers until combined; stuff into apples. Place in baking dish just large enough to hold apples. Pour in apple juice. Bake, uncovered, in 350F oven until apples are tender when pierced. 35-45 minutes. Let cool about 10 minutes.
- 🐍 Tuck one end of each Gummy Worm into filling in each apple, leaving most of the worm dangling out. Serve warm. Serves 6.

HALLOWEEN DRINKS: SPOOKY SIPPING

Halloween is the one time when your refreshments should look absolutely ghastly. With these recipes and tips, you'll be sure to have the grossest goodies on the block!

PUTRID PUNCH

A big bowl of punch is the perfect prop for gory and ghastly Halloween trickery. There are lots of ways to make your party punch extra eerie!

Make a slime ring from green punch.

Freeze green punch in a gelatin mold along with plastic bugs, spiders and eyeballs. And place a few small glow sticks underneath the punch bowl: when the lights are turned down, the brew will radiate in a mysterious and unearthly fashion.

Float life-size zombie hands made from ice.

Buy a couple of latex or rubber gloves. Wash them thoroughly with dish soap and turn them inside out. Carefully pour in water. Fasten tightly at the wrist with a rubber band. The shape will turn out best if you hang the gloves, fingers down, from your freezer shelf. Plan to freeze for at least one full day.

When it's party time, run warm water over the gloves very briefly--just long enough to loosen the gloves from the ice--and carefully peel them off the frozen hands. The ice fingers break off easily, but that's okay--the disembodied digits just add to the "zombie" effect.

Turn your punchbowl into a steamy, smoky witch's cauldron.

Nothing makes a party spookier than an ominous witch's brew.

Mix up a punch of your favorite fruit juices in a large bowl and place it inside an even larger bowl, pot or cauldron. Throw on your best witch or warlock costume and add (using tongs or extra-heavy-duty gloves) chunks of dry ice to the bigger container. This allows you to create that delightful creeping mist without putting dry ice directly into the punch, which can be dangerous. (Your supermarket's fish counter may carry dry ice; if they don't, they may be able to tell you where you can purchase some.) When you're ready to create some magic, simply pour some hot water over the dry ice. Continue to add hot water and dry ice as needed.

Note: Never ingest dry ice! Be very careful when using dry ice. Always keep it out of reach of children and never touch it with bare skin; use tongs or extra-heavy-duty gloves.