

Overview:

Fall into the magic of the season with these *whimsical* recipes. Enjoy this lighthearted meal with a movie so cozy; that you, too, will think a spell has been put on you!

Witch's Brew

Ingredients:

24 oz of Green Apple Gatorade
16 oz of 7up
Dry Ice (**optional**)

Instructions:

- 1) Chill your drinks at least two hours before serving,
- 2) If you are using dry ice, pour your Gatorade on the ice, then pour the 7up.

Tips:

- 1) Dry ice can burn the skin if it directly interacts with your skin. Use tongs or very thick gloves to handle dry ice.
- 2) Use a thick bowl or pot (cauldron shaped for extra spooky effects) with a towel underneath to prevent the bowl from sticking to surfaces.

Spell-Book Brownies:

6-10 oz of semi-sweet chocolate
4 eggs
1 stick of unsalted butter
1 cup of all-purpose flour
½ cup of brown sugar
¼ cup of white sugar
¼ teaspoon of baking soda
¼ cup of coffee
4 tablespoons of unsweetened cocoa powder
2 teaspoons of vanilla
Black icing
Candy eyeballs

Instructions:

- 1) Preheat your oven to 350
- 2) In a pot over low heat, melt your stick of butter with your chocolate. Stir constantly until smooth.
- 3) Remove your mixture from heat and add your vanilla, coffee, and eggs. Ensure your mix is not too hot, which will cause the eggs to cook.
- 4) Mix in your dry ingredients.
- 5) Place in the oven for 15-20 minutes. Brownies are fudgy, so they will not pass the skewer test, but they should not be gooey.
- 6) Cut your brownies into even pieces.

- 7) With your black icing, draw lines on the left side of each brownie to mimic the strings on the spellbook.
- 8) On the middle right side, add a small dollop of icing on the middle right side, then place the candy eyeball on top.
- 9) Outline the eyeball with black icing.
- 10) Serve and enjoy!

Eyeball Pasta

Ingredients:

- ½ cup of Italian breadcrumbs
- ½ an onion
- ½ a diced bell pepper
- 1 box of jumbo shells
- 1 egg
- 2 lbs of ground beef
- 2 teaspoons of crushed red pepper flakes
- 2 tablespoons of ground black pepper
- 2 tablespoons of basil
- 2 tablespoons of garlic powder
- 2 tablespoons of onion powder
- 3 cloves of minced garlic
- 1 package of pepperoni
- Fresh mozzarella
- Favorite tomato sauce
- Sliced black olives

Instructions:

- 1) Salt your water and add the pasta when the water is boiling—Cook pasta for 9 minutes or until al dente.
- 2) Preheat your oven to 375°F
- 3) Add the breadcrumbs, diced veggies, and seasonings to your ground beef in a medium-sized bowl.
- 4) Begin to form the mixture into meatballs.
- 5) Line a baking sheet with the meatballs and bake until they are done.
- 6) In a baking dish, stuff each shell with a meatball and cover with sauce.
- 7) Add a slice of mozzarella to each meatball, then a piece of pepperoni and a sliced black olive to resemble an eyeball.
- 8) Bake for 12 minutes or until the cheese is completely melted, and serve.