

YUMMY AND CREEPY HALLOWEEN RECIPES



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Yummy and Creepy Halloween Recipes

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Yummy and Creepy Halloween Recipes

Brains on the Half Skull

This easy-to-make recipe is a great Halloween meal you can serve to your kids before they go trick-or-treating. It will set the mood nicely for them before they hit the streets in their ghoulish costumes.

What you need:

2 medium-sized potatoes
1 8 oz. package thin spaghetti
1 14 oz jar or can of spaghetti sauce

How to make it:

Preheat oven to 400 degrees Fahrenheit
Wash the potatoes and cut them in half lengthwise.
Place potatoes, cut side up, on a baking dish.
Bake for 40 minutes.

While the potatoes are baking, prepare the spaghetti according to package directions, drain.

A few minutes before the potatoes are ready, begin to heat the spaghetti sauce in a small pot.

Remove the potatoes from the oven. Then scoop out the insides of the potato. The empty potato skins will serve as the skulls.

When the sauce begins to boil, remove it from the heat and mix in the spaghetti noodles to make brains. Place a scoop of bloody brains in each skull and serve.

If you need more than 4 servings, add one medium potato for every two servings and increase sauce and noodles according to your size family or guests.

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Cheesy Eyeballs

This recipe makes a fun appetizer that kids love and adults will love serving them at their Halloween Party.

You need:

- 1/2 teaspoon salt
- 1 teaspoon Hungarian sweet paprika
- 1 cup all-purpose flour
- 2 cups shredded cheddar cheese
- 1 stick very cold butter, cut into small cubes
- 24 small pimento-stuffed green olives

How you make it:

Whisk together salt, paprika and flour. Set aside.

Using a food processor fitted with a metal blade, place the cheddar cheese and butter inside. With the machine running, slowly pour the flour mixture down the feed chute and stop as soon as the mixture is combined. Don't over process.

To make the cheesy eyeballs, take about 1 teaspoon of the mixture and form it around an olive, leaving the large end with the pimento exposed. Place on a prepared baking sheet with the "eye" staring upward at slight angle. Refrigerate at least 1 hour or overnight.

You can also freeze the cheesy eyeballs, uncovered, for use at a later time. Once they are frozen, place them in freezer bags. Before you're ready to serve them, allow them to thaw slowly in the refrigerator. They should go in the oven cold, but not frozen.

Preheat oven to 400 degrees F.
Line baking sheet with parchment paper.
Bake cheesy eyeballs for 15 minutes. Serve warm.

Makes 24 cheesy eyeballs

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Easy Witch's Hat Cookies

This easy-peasy recipe is fun for all to make and enjoy!

- 1 pkg fudge stripe cookies (with a hole in the center)
- 1 pkg Hershey's Kisses
- 1 pkg chocolate frosting
- 1 Tube orange icing

On a sheet of wax paper, fill the center of each of the fudge stripe cookies with chocolate frosting. Place one Kiss in the frosting and you've got cute little witch's hats.

Add an orange ribbon or bow around the hat, by squeezing a thin line from tube of orange icing around each Kiss.

Chill in the refrigerator for an hour to set the frosting and icing.

These would be fun for your kids to take to school or to give to your trick-or-treaters.

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Bunches of Brains or Bunches of Rat Brains

This an easy recipe that is full of fun. Simply get some dried cherries and spread them around the table. Make a little sign with a toothpick and 2" x 2" piece of paper and write says "Tasty Rat Brains"

The red dried cherries will add a spooky aura to your table. Here is how a bunch of rat brains will look:



A good source for dried cherries is Traverse Bay Farms at www.traversebayfarms.com

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Ghoul's Cauldron

This fun recipe makes 20 servings and is perfect for any Halloween party.

You need:

1 16 oz. pkg. processed cheese
2 15 oz. each black beans, drained
1 cup salsa
1 can diced jalapeno peppers, drained
2 18 oz. loaves round marble rye bread, unsliced
Pretzel rods
Cocktail rye or pumpernickel bread slices

To make:

In a medium saucepan, melt cheese over low heat, stirring occasionally.

Stir in beans, salsa and jalapeno peppers.

Carefully cut center out of bread, leaving 1-1/2 inch shell.

Cut bread center into pieces for dipping.

Reserve 1 pretzel rod. Arrange remaining pretzel rods on serving plate to resemble campfire logs.

Place bread cauldron on pretzels; fill with cheese dip, allowing some to spill over top of bread cauldron.

Arrange bread pieces and cocktail bread around cauldron. Place reserved pretzel rod in cheese dip; serve immediately.

For added fun, cut scary shapes from the cocktail bread using Halloween cookie cutters.

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Mystery Hand Punch

This recipe will be a hit with kids and adults alike. The frozen "hand" is sure to scare anyone daring to take a drink of this mysterious punch.

To make the punch, you need:

1/4 cup lemon juice
1 teaspoon ground ginger
2 quarts cider or apple juice
3 cups water
1 can (12 ounces) frozen orange juice concentrate

In a large pitcher or gallon size glass jar, stir lemon juice and ginger until blended. Add cider or apple juice, water and orange juice concentrate and stir until blended.

Cover and chill at least 1 hour. To serve cold, place punch in a large chilled punch bowl. Add frozen hand (see below).

To make frozen hand:

Water
Food coloring
Rubber Glove

Add food coloring to water until you've reached the desired color.
Fill glove with water, fastening end with a twist tie or rubber band.
Hang glove from a shelf in the freezer and freeze overnight.
When frozen, pull glove from ice and place the hand in the punch.

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Spider's Web Dip

A favorite Mexican dip, decorated as a Spider's Web is sure to be a hit at your Halloween party.

What you need:

2 (8-ounce) pkgs cream cheese
1 (1.25-ounce) pkg taco seasoning mix
1-1/2 cups sour cream
1 cup guacamole (from the deli section)
1/2 cup chunky salsa
1 (16-ounce) can black refried beans
1 (12-ounce) pkg shredded Mexican cheese
1 (2.25-ounce) can chopped black olives
1 (15-ounce) can whole black beans, drained and rinsed
4 to 6 bags blue tortilla chips

How to make:

Mix cream cheese and taco seasoning in a small bowl with one cup of the sour cream. Set the remaining sour cream aside for decorating. Set the mixture aside.

In the bottom of a microwaveable serving dish, spread a thin layer of refried beans.

Add a layer of shredded cheese. Heat the dish in the microwave for 20 to 35 seconds, until cheese is slightly melted.

Layer the drained salsa over the cheese.

Layer the drained olives over the salsa.

Add a layer of the sour cream mixture, then a layer of guacamole.

For the Spider's "nest", add a medium sized dollop of sour cream in the center.

Spoon the rest of the sour cream into a zippered baggie. Cut a very small piece out of one of the bottom corners of the bag.

Starting at the outer edge of the dip, pipe a thin circle around the perimeter.

Create another circle half way between the perimeter circle and the center dollop, creating three circles.

Using a knife blade, toothpick or skewer, drag a thin line of the sour cream from the "nest" outward toward the edge of the dish. Continue making lines all around the nest to complete the spider web design. Position whole black bean onto the sour cream "web".

For added fun, embellish with plastic decorative spiders.

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Serve with blue tortilla chips.

Spooky Bloodshot Eyeball Cookies

Kids of all ages will get a kick out of these Halloween cookies!

Ingredients:

2-3/4 cups all purpose flour
1 tsp. baking soda
1/2 tsp. salt
1 cup butter, softened
3/4 cup granulated sugar
3/4 cup packed light brown sugar
2 eggs
1 tsp. vanilla
1 16 oz. container white frosting
Green or blue gummy candy rings
1 tube black decorating gel
1 tube red decorating gel

Prep:

In a small bowl, combine flour, baking soda and salt.

In a large bowl, beat together butter and both sugars with electric mixer on medium speed until light and fluffy.

Beat in eggs, one at a time. Beat in vanilla.

Add flour mixture gradually; mix well.

Divide dough into two oval discs. Wrap in plastic wrap and chill at least 30 minutes.

Preheat oven to 375 degrees F.

Roll out dough on light floured surface to 1/8-inch thickness.

Draw oval "eye" shape (about 4x2 inches) on piece of cardboard.

Cut out shape and use as stencil for cutting cookie dough.

Place cutouts 2 inches apart on ungreased cookie sheets.

Bake 9 to 11 minutes or until golden brown.

Transfer to wire racks; cool completely.

spread frosting evenly over cooled cookies.

Use candy rings to form an "iris" on each cookie.

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Fill in "pupils" and make eyelashes with black decorating gel.

Decorate cookies with red decorating gel for bloodshot effect.

These spooky cookies can be served at your kid's Halloween party or an adult party. Either way, they are sure to be a hit!

Yummy and Creepy Halloween Recipes

Witches Brooms

This fun recipe is sure to delight every child as well as parents. Kids can help make this fun treat and you can even give them out to trick-or-treaters.

What you need:

1/2 cup butter or margarine, softened
1/2 cup firmly packed light brown sugar
1 cup all-purpose flour
1/8 teaspoon salt
1 teaspoon vanilla extract
8 (8-1/2-inch-long) pretzel rods, halved
2 (2-ounce) chocolate candy coating squares, melted
1 (4.25-ounce) tube red or orange decorating frosting

What you do:

Using an electric mixer, beat butter at medium speed until creamy.
Gradually add brown sugar and beat until blended.
Add flour and salt, beating until blended.
Stir in vanilla.
Shape dough into 16 1-1/4 inch balls.

Place halved pretzel rods on ungreased baking sheets.
Press one ball of dough onto cut end of each pretzel rod.
Press the dough firmly with a fork to resemble broom bristles.

Bake at 350 degrees F for 10 to 12 minutes.
Cool on baking sheets on wire racks for 2 minutes; remove from baking sheets and place on wire racks to cool completely.

Place brooms on wax paper.
Spoon melted chocolate candy coating over pretzel and cookie where they join.
Let stand until firm.
Decorate as desired with colored frosting.

Makes 16 Witches Brooms

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Edible Fingers

- 5 hot dogs
- 1 package refrigerated biscuit dough
- 10 sliced almonds

Preheat oven to the temperature on the biscuit package. Separate biscuit dough into individual pieces. Roll and stretch a biscuit until flat.

Cut each hot dog in half. Lay a half of hot dog in the center of a flattened biscuit and roll dough around the hot dog until it is enclosed in the biscuit. Place wrapped hot dog on a cookie sheet. Repeat these steps until you have 10 wrapped hot dogs, aka "fingers".

Place a sliced almond at one end of each wrapped hot dog so it looks like a fingernail. You can also use a toothpick to make knuckle lines. Bake your fingers for about 10 minutes or until golden brown. Serve warm with some ketchup (blood) at the severed end.

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Squashed Frogs

- 1 Stick margarine
- 40 Large marshmallows (10 oz. bag)
- 5 Cups corn flakes cereal
- 1/2 Teaspoon vanilla (optional)
- 2 Teaspoons green food coloring
- M&Ms. Plain Chocolate Candy

Melt margarine in large saucepan. Add marshmallows and cook over low heat, stirring constantly until melted and mixture is syrupy. Remove from heat. Add vanilla and food color. Mix. Add corn flakes and M&Ms and mix until well coated and bright green. Drop from a tablespoon on a piece of wax paper and cool the globs.

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Edible Dirt

Kids at the tender age love eating dirt – amazed? Yes, it's true! So, how about creating a Halloween food craft that looks just like dirt? For this take clear & small plastic cups. Place scoops of chocolate ice cream at the bottom, one in each cup. Now provide the kids with sealed zip-loc baggie filled with Oreos. Instruct the child to smash these cookies as much as they can. That is turning these cookies in to real small bits.

Now pour the cookie bits on the top of your ice cream. Further add some gummy worms. Finally, dig in to hard with a spoon. Yummy dirt is ready to eat!

Bloody Fingers

For this you need some cocktail wieners and one refrigerated biscuit dough can. Now, around the bottom of the wiener, wrap the dough. Watch that you leave the tip showing. From the tip of the wiener that we had left unwrapped, cut an oval piece. This would be the fingernail.

At a temperature of 350 degree Celsius, cook it in the oven. Check that the biscuits should get slightly browned. Now, let them cool down.

Add some ketchup in place of the fingernail. Your bloody fingers are ready to be the talk of the party!

Edible Eyeballs

Halloween food crafts for kids must look scary but at the same time should be simple to prepare, so that they are easy for the kids to follow.

This food craft is perhaps the simplest of all. Take deviled egg and add a black olive to show the eye black in the middle. Now coming to the deviled eggs – they are quite easy.

Boil the eggs for around 5 minutes and remove them from the heat. Let them be as it is the hot water for around 10 more minutes. Now run these eggs under cold water and then refrigerate them. We must do this as cold eggs can be peeled of easily.

Once they cool down, peel the eggs. Cut each of them in half length-wise. Remove the yolk or the yellow portion and collect it in a bowl. With the help of a fork, "smoosh" these yolks in order to get a crumbly consistency. Now, add some mayonnaise. Make sure to put little quantity at a time so that the stuffing remains thick and has a creamy mixture. Excess of mayonnaise would make it quite running. For some extra flavor add mustard. Fill the yolk mixture in the egg white with a spoon. Last, as said earlier, press in the black olives and the edible eyeballs are ready to scare!

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Edible Halloween Crafts

Edible Halloween crafts are traditionally made for Halloween parties. A few recipes for edible Halloween crafts for you...

Food is the major component of a party. It is no different with a Halloween party. Some scary looking edible Halloween crafts can be prepared to offer the guests at a Halloween party. This can make the party interesting and a lot of fun. Here are a few recipes to get you going:

Yummy Brains..!

You will need blueberry Jell-O, 16-ounce can of cottage cheese, canned blueberries and a little blue food color. Prepare the package of blueberry jelly mix according to directions given on the pack. Pour the cottage cheese in a bowl. Drain the syrup from the can and mix the drained blueberries with the cottage cheese. Add the blue coloring sparingly to the mixture so that it turns to a light shade of grey. To serve, place one scoop of Jell-O on a plate, pour some blueberry syrup on it, and top up with the cottage cheese mixture. Get ready to eat yummy brains!

Creepy Eyeballs..!

Creepy eyeballs are deviled eggs with one black olive in the center. Here is how to go about it. Boil six eggs for two minutes. Reduce the heat and cook for another three minutes, then remove from the fire. Drain out the water and hold them under cold tap water to cool them. Peel the eggs and slice them into two halves, lengthwise. Scoop out the yolks and mash these with a fork along with a quarter cup of mayonnaise. Make sure that the mixture is creamy, but not runny. Add prepared mustard and mix thoroughly. Spoon the egg yolk mixture into the egg whites. Put one black olive in the center of the yolk mix, and you are ready with your creepy eyeballs!

Monster Toes, Bloody Fingers...!

This is the best recipe for edible Halloween craft. You will need cocktail wieners, flour tortillas, ketchup, toothpicks and a cookie sheet.

Cut a wedge at the end of each cocktail wiener, to make space for the toenail or fingernail. Cut the flour tortillas in strips of 4-inch length and $\frac{3}{4}$ th inch wide. Roll the wiener into the tortilla strip and secure with a toothpick. Place all these fingers on a cookie sheet and bake in oven at 350 degrees for about seven minutes. At the time of serving, fill up the toe or fingernail portion with ketchup. A yummy treat for Halloween!!

Edible Halloween craft are great fun to make. Use your creativity make up the food into scary delights appropriate for Halloween festivities. You can have a great time watching your guests devour these scary treats!

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Witch's Fingers

These chicken fingers made to look like Witch's fingers, will be a hit year 'round with kids and adults. This recipe is great for kids to make with a little help from an adult.

What you need:

- 1 Tablespoon vegetable oil
- 4 chicken cutlets
- 1 cup all-purpose flour
- 1 egg, beaten
- 1 cup seasoned breadcrumbs
- 1 (6-ounce) can black olives, drained
- 1 head iceberg lettuce, shredded

What you do:

Using vegetable oil, grease a cookie sheet and set aside. Carefully slice the chicken cutlets with a knife or scissors into strips the width of one finger. The more crooked the cuts the better.

Using separate bowls, lined up next to each other, place the flour in one bowl, the egg in one bowl and the breadcrumb in the other bowl.

Working with 2 or 3 chicken strips at a time, dust them with flour. Then dip them into the bowl of beaten egg. Roll each strip in breadcrumbs and place on the greased cookie sheet.

Broil the Witch's Fingers for 5 minutes on each side until they are golden brown.

To make the fingernails:

Cut the olives in half lengthwise.

Trim the halves into pointy nail shapes.

Carefully place olives on hot Witch's Finger tips and arrange on a shredded head of lettuce.

If you prefer your fingers more moist, try dipping them in barbeque sauce (coagulated blood look) or honey mustard salad dressing (pus-covered look).

Serves 4.

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Yummy Mummies

A spooky twist to a childhood favorite, this recipe is sure to please young and old alike because they're fun and easy to make.

What you'll need:

Use as much or as many of the following ingredients as you'll need for your size party or family.

Pillsbury crescent rolls
Sliced cheese
Hot Dogs
Cooking Spray
Ketchup
Mustard

Prep:

Preheat oven to 375 degrees F

Unroll Pillsbury crescent roll dough onto a foiled baking sheet.

Separate dough at perforations, creating rectangles. Press perforations to seal.

With a knife, cut each rectangle lengthwise into 10 pieces, making a total of 40 pieces of dough.

Cut each cheese slice into 4 pieces.

Wrap 4 pieces of dough and one piece of cheese around each hot dog to look like bandages on a mummy.

Near one end of each hot dot, separate "bandages" so hot dog shows through for a face.

Place wrapped hot dogs (cheese side down) on baking surface.

Spray dough slightly with cooking spray.

Bake for about 15 minutes, or until dough is light golden brown and hot dogs are hot.

Create features of the face, using ketchup and mustard for the eyes and mouth, or make a horizontal slit with a knife for the mouth.

Your kids will gobble these up in no time! And I bet you will too!