

Taste of Home

# Ready, Set, Celebrate *Halloween*

Summon a ghoulish gang to your lair for a night full of frighteningly good fun.

From recipes to crafts to a spooky playlist, this handy guide gives you **everything you need to host a hauntingly great party.** Enter if you dare.



# All in Good Spirits

**Halloween parties can be scary—in more ways than one. With all that costume searching, decoration hanging and treat making, they can be downright tricky to pull off.**

I know firsthand: My youngest daughter was born on Halloween, and balancing birthday fun with trick-or-treat time was always a challenge. I often wished I had a guide to help me plan the perfect party.

Well, that's exactly what we've cooked up for you here. In *Ready, Set, Celebrate Halloween*, we've packaged some frightfully good recipes, simple crafts and spooky party ideas to help you throw a boo-riffic Halloween bash (without screaming!).

Whip up some awesome bites from *Taste of Home* readers, like **Sweet Potato Hummus, Party Cheese Bread, Sweet and Spicy Asian Meatballs** and **Mini Chicken Empanadas**. You can make most of them well before the party so you don't lose your head the day of. Get your cauldron (aka slow cooker) bubbling with **Black Bean 'n' Pumpkin Chili** and conjure up good spirits with a little **Witches' Brew**. And, hey, it's Halloween—so you need treats. **Halloween Candy Bark, Pumpkin Torte** and **Halloween Chocolate Cookie Pops** trick out the buffet in the sweetest of ways. We've even included a full shopping list to take to the grocery store with you. No guesswork necessary.

What's a Halloween party without a little mood lighting? Cast a ghoulish glow in your lair with our **Ghost Luminarias**. They come together in just minutes, are easy to customize, and give you a reason to use those old pickle jars you've kept stashed in the cupboard.

Not sure how to get it all done? We've got your back. From sending invitations to putting the final touches on your table, our handy timeline helps ensure your planning goes smoothly. Plus, **buffet food labels, helpful tips and even a spooky tunes playlist** are bundled up here. It's everything you need to scare up the most hassle-free Halloween ever.



Let the boo-nanza begin!

*Catherine*

CATHERINE CASSIDY  
EDITOR-IN-CHIEF



Black Bean 'n'  
Pumpkin Chili



Halloween  
Chocolate  
Cookie Pops



Ghost  
Luminarias



# Sweet Potato Hummus

With a little planning, it's easy to whip up a batch of hummus for any occasion. I always bake extra unpeeled sweet potatoes so I can quickly mash them for this festive dip. —**MARY LEVERETTE** COLUMBIA, SC

**START TO FINISH:** 10 MIN. • **MAKES:** 16 SERVINGS (¼ CUP EACH)

- 4 cups mashed sweet potatoes
- ¼ cup tahini
- ¼ cup lime juice
- 2 garlic cloves, minced
- 2 tsp. ground cumin
- 1½ tsp. salt
- ¼ tsp. cayenne pepper
- Baked pita chips and/or sliced fresh vegetables

Place the first seven ingredients in a food processor; process until blended. Transfer to a bowl. Serve with pita chips.

#### SPECIAL EQUIPMENT

Food processor

#### Keep Them Crispy

Store precut veggies in water to keep them crisp and fresh until you're ready to serve.



# Witches' Brew

Stir up a bubbling Halloween beverage that's just as bewitching as the rest of your menu. For a nonalcoholic version, leave out the vodka.

—**TASTE OF HOME TEST KITCHEN**

**PREP:** 20 MIN. + CHILLING

**MAKES:** 6 SERVINGS

- 1 cup sugar
- 1 cup water
- 8 medium kiwifruit, peeled and quartered
- ½ cup fresh mint leaves
- Green food coloring, optional
- 1 cup vodka, optional
- 1 liter ginger ale, chilled
- Ice cubes

1. In a small saucepan, bring sugar and water to a boil. Cook and stir until sugar is dissolved; set aside to cool.
2. Place the kiwi, mint and sugar syrup in a blender; cover and process until blended. Tint green if desired. Pour into a large pitcher; stir in vodka if desired. Refrigerate until chilled.
3. Just before serving, stir in ginger ale. Serve over ice.

#### SPECIAL EQUIPMENT

Blender; large pitcher or punch bowl

# Bacon, Cheddar and Swiss Cheese Balls

When it's time for a party, everyone requests this ultimate cheese ball. It works as a spreadable dip and makes a fabulous hostess gift.

—SUE FRANKLIN LAKE ST. LOUIS, MO

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**PREP TIME:** 20 MIN. + CHILLING • **MAKES:** 4 CUPS (2 CHEESE BALLS)

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- 1 pkg. (8 oz.) cream cheese, softened
- ½ cup sour cream
- 2 cups (8 oz.) shredded Swiss cheese
- 2 cups (8 oz.) shredded sharp cheddar cheese
- 1 cup crumbled cooked bacon (about 12 strips), divided
- ½ cup chopped pecans, toasted, divided
- ½ cup finely chopped onion
- 1 jar (2 oz.) diced pimientos, drained
- 2 Tbsp. sweet pickle relish
- ¼ tsp. salt
- ¼ tsp. pepper
- ¼ cup minced fresh parsley
- 1 Tbsp. poppy seeds
- Assorted crackers

**1.** In a large bowl, beat cream cheese and sour cream until smooth. Stir in shredded cheeses, ½ cup bacon, ¼ cup pecans, onion, pimientos, pickle relish, salt and pepper. Refrigerate, covered, at least 1 hour.

**2.** In a small bowl, mix parsley, poppy seeds, and remaining bacon and pecans. Spread half of the parsley mixture on a large piece of plastic wrap. Shape half of cheese mixture into a ball; roll in parsley mixture to coat evenly. Wrap in plastic wrap. Repeat. Refrigerate at least 1 hour. Serve with crackers.

**NOTE** To toast nuts, bake in a shallow pan in a 350° oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.



## Pump It Up!

Feeling extra festive?  
Shape it into a pumpkin!  
Using a knife, score vertical  
lines along the outside of  
the ball and insert a broccoli  
stem into the top.



# Party Cheese Bread

Cheesy, buttery and easy to share, this bread is so good it's almost scary. It makes a perfect centerpiece at a party. People flock to it. —KAREN GRANT TULARE, CA

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**PREP:** 25 MIN. • **BAKE:** 25 MIN. • **MAKES:** 8 SERVINGS

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- ½ cup butter, melted
- 2 Tbsp. lemon juice
- 2 Tbsp. Dijon mustard
- 1½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. celery salt
- 1 round loaf sourdough bread (1 lb.)
- 1 lb. Monterey Jack cheese, thinly sliced

**1.** In a small bowl, combine the first six ingredients; set aside. Cut bread diagonally into 1-in. slices to within ½ in. of bottom of loaf. Repeat cuts in opposite direction. Arrange cheese slices in cuts. Drizzle butter mixture over bread.

**2.** Wrap loaf in foil; place on a baking sheet. Bake at 350° for 15 minutes. Uncover; bake 10 minutes longer or until cheese is melted.



# Mini Chicken Empanadas

When I was still teaching, a friend of mine gave me this recipe. I used it for multiple school luncheons and events because everyone loved these cheesy pastries.

—BETTY FULKS ONIA, AR

**PREP:** 30 MIN. • **BAKE:** 15 MIN./BATCH

**MAKES:** ABOUT 2½ DOZEN

- 1 cup finely chopped cooked chicken
- ⅔ cup shredded Colby-Monterey Jack cheese
- 3 Tbsp. cream cheese, softened
- 4 tsp. chopped sweet red pepper
- 2 tsp. chopped seeded jalapeno pepper
- 1 tsp. ground cumin
- ½ tsp. salt
- ⅛ tsp. pepper
- 1 pkg. (14.1 oz.) refrigerated pie pastry

1. In a small bowl, combine the first eight ingredients. On a lightly floured surface, roll each pastry sheet into a 15-in. circle. Cut with a floured 3-in. round biscuit cutter.
2. Place about 1 teaspoon filling on one half of each circle. Moisten pastry edges with water. Fold pastry over filling. Press edges with a fork to seal.
3. Transfer to greased baking sheets. Bake at 400° for 12-15 minutes or until golden brown. Remove to wire racks. Serve warm.



# Sweet and Spicy Asian Meatballs

For my niece's annual Halloween party, I make glazed meatballs and deliver them in the slow cooker so they're spicy, sweet and ready to eat.

—GAIL BORCZYK BOCA RATON, FL

**PREP:** 1 HOUR • **COOK:** 3 HOURS • **MAKES:** ABOUT 5 DOZEN

- 1 large egg, lightly beaten
- ½ medium onion, finely chopped
- ⅓ cup sliced water chestnuts, minced
- 3 Tbsp. minced fresh cilantro
- 1 jalapeno pepper, seeded and finely chopped
- 3 Tbsp. reduced-sodium soy sauce
- 4 garlic cloves, minced
- 1 Tbsp. minced fresh gingerroot
- ⅔ cup panko (Japanese) bread crumbs
- 2 lbs. ground pork

## SAUCE

- 2 cups sweet-and-sour sauce
- ¼ cup barbecue sauce
- ¼ cup duck sauce
- 2 Tbsp. chicken broth
- 1 Tbsp. minced fresh cilantro
- 1 Tbsp. reduced-sodium soy sauce
- 2 garlic cloves, minced
- 1½ tsp. minced fresh gingerroot
- Thinly sliced green onions, optional

1. Preheat oven to 375°. In a bowl, combine the first eight ingredients; stir in bread crumbs. Add pork; mix lightly but thoroughly. Shape into 1¼-in. balls. Place meatballs on a greased rack in a 15x10x1-in. baking pan. Bake 18-22 minutes or until lightly browned.
2. Transfer meatballs to a 4-qt. slow cooker. In small bowl, mix the first eight sauce ingredients. Pour over meatballs. Cook, covered, on low 3-4 hours or until meatballs are cooked through. If desired, sprinkle with green onions.



# Black Bean 'n' Pumpkin Chili

My family is crazy about this slow cooker chili because it uses ingredients you might not ordinarily find in this comfort food favorite. I discovered that pumpkin is what makes this dish so special—especially around Halloween. Be sure to cook up a big batch and freeze for later; it tastes even better reheated.

—DEBORAH VLIET HOLLAND, MI

**PREP:** 20 MIN. • **COOK:** 4 HOURS

**MAKES:** 10 SERVINGS (2½ QT.)

- 2 Tbsp. olive oil
  - 1 medium onion, chopped
  - 1 medium sweet yellow pepper, chopped
  - 3 garlic cloves, minced
  - 2 cans (15 oz. each) black beans, rinsed and drained
  - 1 can (15 oz.) solid-pack pumpkin
  - 1 can (14½ oz.) diced tomatoes, undrained
  - 3 cups chicken broth
  - 2½ cups cubed cooked turkey
  - 2 tsp. dried parsley flakes
  - 2 tsp. chili powder
  - 1½ tsp. ground cumin
  - 1½ tsp. dried oregano
  - ½ tsp. salt
- Cubed avocado and thinly sliced green onions, optional

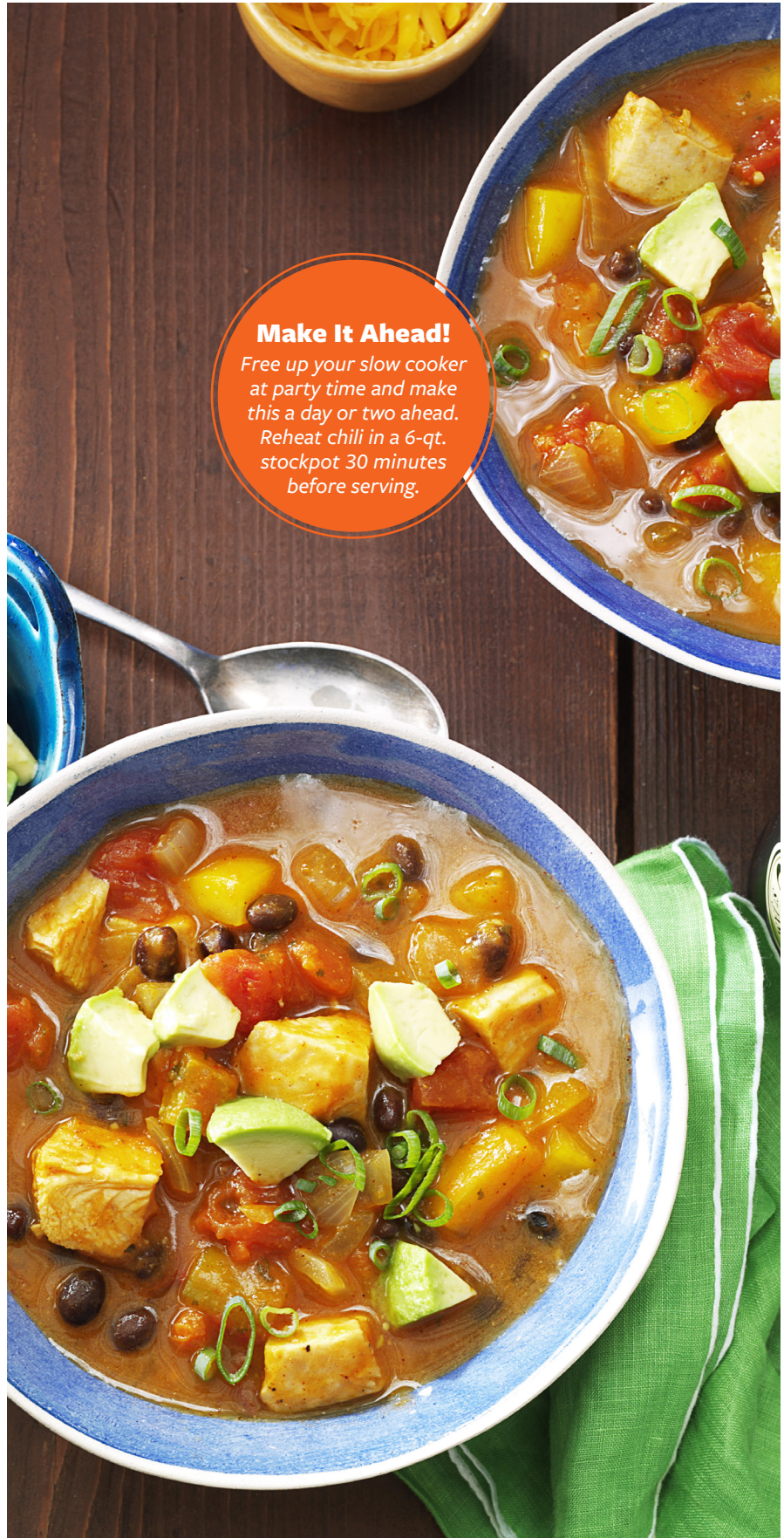
1. In a large skillet, heat oil over medium-high heat. Add onion and pepper; cook and stir until tender. Add garlic; cook 1 minute longer.
2. Transfer to a 5-qt. slow cooker; stir in the remaining ingredients. Cook, covered, on low 4-5 hours. If desired, top with avocado and green onions.

## SPECIAL EQUIPMENT

5-qt. slow cooker

### Make It Ahead!

Free up your slow cooker at party time and make this a day or two ahead. Reheat chili in a 6-qt. stockpot 30 minutes before serving.





# Pumpkin Torte

This beautiful layered cake has a creamy filling with a mild pumpkin flavor and a little spice. It's quick, and it always turns out so well. The nuts and the caramel topping add a nice finishing touch. —**TRIXIE FISHER PIQUA, OH**

**PREP TIME:** 20 MIN. + CHILLING • **MAKES:** 4 CUPS

- 1 pkg. yellow cake mix (regular size)
- 1 can (15 oz.) solid-pack pumpkin, divided
- ½ cup milk
- 4 large eggs
- ⅓ cup canola oil
- 1½ tsp. pumpkin pie spice, divided
- 1 pkg. (8 oz.) cream cheese, softened
- 1 cup confectioners' sugar
- 1 carton (16 oz.) frozen whipped topping, thawed
- ¼ cup caramel ice cream topping
- ⅓ cup chopped pecans, toasted

1. In a large bowl, combine the cake mix, 1 cup pumpkin, milk, eggs, oil and 1 teaspoon pumpkin pie spice; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into two greased and floured 9-in. round baking pans.

- 2. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.
- 3. In a large bowl, beat the cream cheese until light and fluffy. Add the confectioners' sugar and remaining pumpkin and pumpkin pie spice; beat until smooth. Fold in whipped topping.
- 4. Cut each cake horizontally into two layers. Place bottom layer on a serving plate; spread with a fourth of the filling. Repeat layers three times. Drizzle with caramel topping; sprinkle with pecans. Store in the refrigerator.

#### SPECIAL EQUIPMENT

Two 9-in. round cake pans, wire cooling racks



#### Sliced Nice

Cake is easier to slice chilled than at room temperature. Pop your finished cake in the fridge about 30 minutes before it's time to cut, then slice away.



# Halloween Candy Bark

My kids and I wanted to make a treat using the beautiful colors of fall and some candy that's special for Halloween. Let the kids customize by choosing their favorite candies, cookies and snacks.

—**MARGARET BROTT**  
COLORADO SPRINGS, CO

**PREP:** 20 MIN. + STANDING  
**MAKES:** 2¾ LBS.

- 2 tsp. butter
- 1½ lbs. white candy coating, coarsely chopped
- 2 cups pretzels, coarsely chopped
- 10 Oreo cookies, chopped
- ¾ cup candy corn
- ¾ cup dry roasted peanuts
- ½ cup milk chocolate M&M's
- ½ cup Reese's Pieces

- 1. Line a 15x10x1-in. baking pan with foil; grease foil with butter. In a microwave, melt candy coating; stir until smooth. Spread coating into prepared pan. Sprinkle with remaining ingredients; press into coating. Let stand about 1 hour or until set.
- 2. Break or cut bark into pieces. Store in an airtight container.

#### SPECIAL EQUIPMENT

15x10x1-in. baking pan



# Halloween Chocolate Cookie Pops

Our children look forward to making these cute cookies each year. They've become experts at making silly faces with little candies.

—KATHY STOCK LEVAY, MO

**PREP:** 25 MIN. • **BAKE:** 10 MIN./BATCH +  
**COOLING** • **MAKES:** 2 DOZEN

- 1 cup butter, softened
- 2 cups sugar
- 2 large eggs
- 3 tsp. vanilla extract
- 3 cups all-purpose flour
- 1 cup baking cocoa
- ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 24 lollipop sticks
- Prepared vanilla frosting
- Food coloring
- Black decorating gel
- Optional decorations: candy corn, regular M&M's, M&M's minis and cinnamon hearts

1. Preheat oven to 350°. In a large bowl, beat butter and sugar until blended. Beat in eggs and vanilla. In a small bowl, whisk flour, cocoa, baking powder, baking soda and salt; gradually beat into sugar mixture. Shape dough into 1½-in. balls. Place 3 in. apart on greased baking sheets.
2. Insert a lollipop stick into each cookie. Flatten with a glass dipped in sugar. Bake 10-12 minutes or until cookies are set. Remove from pans to wire racks to cool completely. Tint frosting; frost cookies. Decorate with gel and optional decorations as desired.

## SPECIAL EQUIPMENT

Wire cooling racks, lollipop sticks





# *Dishes, Demystified*

Don't make partygoers play the guessing game. Just cut, fold and set these labels next to each dish for a truly bewitching buffet.



## **Instructions**

**STEP ONE** Print out the labels. Get creative with some colorful 8½ x 11 card stock from your favorite craft store.

**STEP TWO** With scissors or a craft knife and ruler, carefully cut along the dotted lines.

**STEP THREE** Fold cards on the solid line and place next to the appropriate dish on the buffet.



*Sweet Potato  
Hummus*



*Witches' Brew*



*Bacon, Cheddar and  
Swiss Cheese Balls*



*Party Cheese Bread*



*Mini Chicken  
Empanadas*



*Sweet and Spicy  
Asian Meatballs*



*Black Bean 'n'  
Pumpkin Chili*



*Pumpkin Torte*



*Halloween  
Candy Bark*



*Halloween Chocolate  
Cookie Pops*





# Let It Glow

Welcome spirits into your home with spooky-fun luminarias. These super-simple decorations use leftover jars and inexpensive materials, and cast their frightful flicker the whole night through.

## Ghost Luminarias

### Materials needed

- Wide-mouth jars
- Face template
- Black tissue paper
- White tissue paper
- Decoupage glue
- Scissors
- Tealight candles or electric candles
- Sealant, optional

1. Cut colored or white tissue paper into 6- to 8-in. strips.
2. Brush a thin coat of decoupage glue on each jar.
3. Lay tissue paper strips vertically over the jar, layering only enough to cover gaps.
4. Print face template on page 11 and trace desired template onto black tissue paper; cut out shapes.
5. Place face shapes on jar and affix with 2 or 3 thin coats of decoupage glue. Let dry completely.
6. If needed, spray jars with sealant to protect designs.
7. Illuminate with a tealight candle or electric candle.



*Get creative! Use orange tissue paper to make a jack-o'-lantern or green tissue paper to fashion Frankenstein's monster.*

*Mix it up! Make an assortment of ghouls using all different sizes of jars, then set them everywhere, from your entryway to the buffet table to the fireplace mantel.*

*Skip the candle and place party forks or spoons in your spooked-out jar for a frightfully fun utensil holder.*





# Your Fright Night Planning Timeline

Use this timeline to help plan your spooky soiree. Space out tasks and make food ahead of time so you won't go batty as the big bash nears.

## 3 Weeks Before

- Send invitations
- Buy craft supplies for Ghost Luminarias
- Take inventory of tables, chairs, plates, cups and utensils

### PARTY TIP

Check out [evite.com](http://evite.com) or [paperlesspost.com](http://paperlesspost.com) for dozens of fun, free, customizable Halloween party invitations that go straight to your guests' inboxes.

## 2 Weeks Before

- Make Ghost Luminarias
- Print, cut and fold food label cards
- Buy any additional plates, cups, napkins and utensils needed

### PARTY TIP

Need more tables and chairs? Borrow from friends or family instead of renting.

## 1 Week Before

- Borrow any additional tables/chairs
- Clean the house
- Review grocery list; purchase nonperishable food ingredients
- Make and freeze Mini Chicken Empanadas
- Follow up with guests who have not RSVP'd
- Make a playlist of spooky tunes
- Do a test run of your buffet setup to ensure everything will fit

### PARTY TIP

Write the name of the person you borrowed from on a piece of masking tape and stick to the bottom of the chair or table. That way every piece goes back to its rightful owner.

### PARTY TIP

Set food labels on each platter so you know exactly where to put which snacks when it comes time to set up the buffet table.

## 3 Days Before

- Buy perishable food ingredients
- Wash serving dishes you'll be using for food

## 2 Days Before

- Make Sweet Potato Hummus; store, covered, in refrigerator
- Make Halloween Candy Bark; store in an airtight container

## 1 Day Before

- Spot-clean house
- Set out Ghost Luminarias and other party decorations
- Make the base for Witches' Brew (omit ginger ale and optional vodka)
- Bake Halloween Chocolate Cookie Pops; store in an airtight container

### PARTY TIP

Look up! Look down! Unless you're really going for the haunted house look, clear out those cobwebs on pendant lamps and scuffs on your baseboards.

## Morning Of

- Set out serving dishes/platters on buffet
- Set out plates/napkins/utensils
- Finish decorating
- Bake and decorate Pumpkin Torte
- Decorate Halloween Chocolate Cookie Pops
- Start Black Bean 'n' Pumpkin Chili in slow cooker, followed by Sweet and Spicy Asian Meatballs (5 hours before party)

## Two Hours Before

- Shape Bacon, Cheddar and Swiss Cheese Balls
- Slice and prep Party Cheese Bread

## One Hour Before

- Slice veggies for Sweet Potato Hummus and cheese balls
- Bake Party Cheese Bread; when finished, let sit in 200° oven to keep warm
- Set out food with corresponding food labels on buffet table
- Put on costume

### PARTY TIP

Place veggies in between the hummus and cheese ball so guests can dip to their delight.

## Just Before Guests Arrive

- Pull Mini Chicken Empanadas from the freezer and bake
- Set empanadas and Party Cheese Bread on buffet table
- Mix ginger ale and optional vodka into Witches' Brew
- Light tealight candles in Ghost Luminarias
- Turn on your spooky tune playlist
- Relax and get ready to party!

# Grocery List

Whether you're making them all or just a couple, everything you need to whip up these devilishly delicious recipes can be found on this list. Print it, tuck it into your purse and go.

## Grocery List includes the following recipes:

- Bacon, Cheddar and Swiss Cheese Balls, *page 4*
- Black Bean 'n' Pumpkin Chili, *page 6*
- Halloween Candy Bark, *page 7*
- Halloween Chocolate Cookie Pops, *page 8*
- Mini Chicken Empanadas, *page 5*
- Party Cheese Bread, *page 4*
- Pumpkin Torte, *page 7*
- Sweet and Spicy Asian Meatballs, *page 5*
- Sweet Potato Hummus, *page 3*
- Witches' Brew, *page 3*

## BAKERY

- \_\_\_ 1 round loaf sourdough bread (1 pound)
- \_\_\_  $\frac{2}{3}$  cup panko (Japanese) bread crumbs

## BEVERAGES

- \_\_\_ 1 cup vodka, optional
- \_\_\_ 1 liter ginger ale
- \_\_\_ Ice

## CANNED & PACKAGED

- \_\_\_ 2 cans (15 ounces) solid-pack pumpkin
- \_\_\_  $\frac{1}{4}$  cup tahini
- \_\_\_ 3 cups plus 2 tablespoons chicken broth
- \_\_\_ 2 cans (15 ounces each) black beans
- \_\_\_ 1 can (14 $\frac{1}{2}$  ounces) diced tomatoes
- \_\_\_  $\frac{1}{3}$  cup sliced water chestnuts

## CONDIMENTS & SAUCES

- \_\_\_  $\frac{1}{4}$  cup caramel ice cream topping
- \_\_\_ 2 tablespoons Dijon mustard
- \_\_\_  $\frac{1}{4}$  cup reduced-sodium soy sauce
- \_\_\_ 2 cups sweet-and-sour sauce
- \_\_\_  $\frac{1}{4}$  cup barbecue sauce
- \_\_\_  $\frac{1}{4}$  cup duck sauce
- \_\_\_ 1 jar (2 ounces) diced pimientos
- \_\_\_ 2 tablespoons sweet pickle relish

## DAIRY

- \_\_\_  $\frac{1}{2}$  cup 2% milk
- \_\_\_ 7 large eggs
- \_\_\_ 2 packages (8 ounces each) plus 3 tablespoons cream cheese
- \_\_\_ 1 pound butter
- \_\_\_ 1 pound Monterey Jack cheese
- \_\_\_  $\frac{2}{3}$  cup shredded Colby-Monterey Jack cheese
- \_\_\_ 1 package (14.1 ounces) refrigerated pie pastry
- \_\_\_  $\frac{1}{2}$  cup sour cream
- \_\_\_ 2 cups (8 ounces) shredded Swiss cheese
- \_\_\_ 2 cups (8 ounces) shredded sharp cheddar cheese

## FRESH PRODUCE

- \_\_\_ 2 tablespoons lemon juice (about 2 lemons)
- \_\_\_  $\frac{1}{4}$  cup lime juice (about 3-4 limes)
- \_\_\_ 1 small sweet red pepper
- \_\_\_ 1 medium sweet yellow pepper
- \_\_\_ 8 medium kiwifruit
- \_\_\_ 4 cups mashed sweet potatoes
- \_\_\_ 11 garlic cloves
- \_\_\_ 2 large onions
- \_\_\_ 2 jalapeno peppers
- \_\_\_  $\frac{1}{2}$  tablespoon minced fresh gingerroot
- \_\_\_  $\frac{1}{2}$  cup fresh mint leaves
- \_\_\_  $\frac{1}{4}$  cup minced fresh parsley
- \_\_\_  $\frac{1}{4}$  cup minced fresh cilantro
- \_\_\_ Assorted vegetables of choice for dip
- \_\_\_ Cubed avocado and thinly sliced green onions, optional

## FROZEN

- \_\_\_ 1 carton (16 ounces) frozen whipped topping

## MEATS

- \_\_\_ 1 cup finely chopped cooked chicken
- \_\_\_ 2 $\frac{1}{2}$  cups cubed cooked turkey
- \_\_\_ 2 pounds ground pork
- \_\_\_ 1 cup crumbled cooked bacon (about 12 strips)

## PAPER & PLASTICS

- \_\_\_ 24 lollipop sticks

## SNACKS

- \_\_\_ 1 cup chopped pecans
- \_\_\_  $\frac{3}{4}$  cup dry roasted peanuts
- \_\_\_ 10 Oreo cookies
- \_\_\_ 2 cups pretzels
- \_\_\_  $\frac{3}{4}$  cup candy corn
- \_\_\_  $\frac{1}{2}$  cup milk chocolate M&M's
- \_\_\_  $\frac{1}{2}$  cup Reese's Pieces
- \_\_\_ Baked pita chips
- \_\_\_ Assorted crackers
- \_\_\_ Optional decorations: Candy corn, M&M minis, cinnamon hearts

## SPICES & SEASONINGS

- \_\_\_  $1\frac{1}{2}$  teaspoons pumpkin pie spice
- \_\_\_  $1\frac{1}{2}$  teaspoons garlic powder
- \_\_\_  $\frac{1}{2}$  teaspoon onion powder
- \_\_\_  $\frac{1}{2}$  teaspoon celery salt
- \_\_\_ 4 $\frac{1}{2}$  teaspoons ground cumin
- \_\_\_  $\frac{1}{4}$  teaspoon cayenne pepper
- \_\_\_ 2 teaspoons dried parsley flakes
- \_\_\_ 2 teaspoons chili powder
- \_\_\_  $1\frac{1}{2}$  teaspoons dried oregano
- \_\_\_ 3 teaspoons vanilla extract
- \_\_\_ 1 tablespoon poppy seeds

## BAKING

- \_\_\_ 1 package yellow cake mix (regular size)
- \_\_\_ 1 cup confectioners' sugar
- \_\_\_ 1 $\frac{1}{2}$  pounds white candy coating
- \_\_\_ 1 cup baking cocoa
- \_\_\_ Prepared vanilla frosting

## STAPLES FROM YOUR PANTRY

- \_\_\_ Salt
- \_\_\_ Pepper
- \_\_\_ Canola oil ( $\frac{1}{3}$  cup)
- \_\_\_ Olive oil (2 tablespoons)
- \_\_\_ Food coloring
- \_\_\_ All-purpose flour (3 cups)
- \_\_\_ Sugar (3 cups)



# A Petrifying Playlist

Every Halloween party needs its own spooky soundtrack. Add these essential creepy cuts to your playlist to set the tone for a night full of frightful fun.

*“I Put a Spell on You”*

Screamin’ Jay Hawkins

*“I Was a Teenage Werewolf”*

The Cramps

*“Time Warp”*

Little Nell, Patricia Quinn & Richard O’Brien

*“Pet Sematary”*

The Ramones

*“Spellbound”*

Siouxsie and the Banshees

*“Werewolves of London”*

Warren Zevon

*“Somebody’s Watching Me”*

Rockwell

*“Don’t Fear the Reaper”*

Blue Öyster Cult

*“Thriller”*

Michael Jackson

*“Theme from The Munsters”*

Jack Marshall

*“Monster Mash”*

Bobby “Boris” Pickett & The Crypt-Kickers

*“The Purple People Eater”*

Sheb Wooley

*“Twilight Zone”*

The Ventures

*“This Is Halloween”*

Citizens of Halloween

*“Scary Monsters  
(And Super Creeps)”*

David Bowie

*“Halloween Theme”*

John Carpenter