

Taste of Home®

Holiday

Halloween Parties

50+ Spooky Snacks & Eerie Edibles!



Taste of Home

Cast a Spell Over Dinner & Guests

Get ready to gather 'round for a spooktacular feast! *Halloween Parties*, the latest edition from the *Taste of Home* Holiday Series, contains more than 50 temptingly tasty dishes to create a boo-tiful get-together. All the recipes come from home cooks just like you, so you know anything you make will please big and little goblins alike!

Invite neighborhood trick-or-treaters over for a Monster Bash—they'll be amazed when they see Frankie's Bride Cake and Leatherface Potpie on the table. Get the little ones into the Halloween spirit with Mummies on a Stick and Kid-Size Ghost Pizzas.

Host a Halloween Harvest, invite your favorite fiends over for some Ghoulishly Good Eats or go all-out with a Creepy Crawly Fest. These menus have already been lined up for you, meaning you'll have more time to set up the frighteningly good party.

It's time to scare up appetites and fun this season with *Halloween Parties*!





A TASTE OF HOME/READER'S DIGEST BOOK

© 2014 RDA Enthusiast Brands, LLC.
1610 N. 2nd St., Suite 102, Milwaukee, WI
53212-3906

All rights reserved.

Taste of Home and Reader's Digest are registered trademarks of The Reader's Digest Association, Inc.

EDITORIAL

EDITOR-IN-CHIEF Catherine Cassidy
CREATIVE DIRECTOR Howard Greenberg
EDITORIAL OPERATIONS DIRECTOR
Kerri Balliet

MANAGING EDITOR, PRINT & DIGITAL BOOKS Mark Hagen

ASSOCIATE CREATIVE DIRECTOR
Edwin Robles Jr.

ASSOCIATE EDITOR Molly Jasinski
ART DIRECTOR Maggie Conners
LAYOUT DESIGNER Matt Fukuda
CONTRIBUTING LAYOUT DESIGNER
Courtney Lovetere
EDITORIAL PRODUCTION MANAGER
Dena Ahlers
COPY CHIEF Deb Warlaumont Mulvey
COPY EDITOR Mary-Liz Shaw
CONTENT OPERATIONS MANAGER
Colleen King
CONTENT OPERATIONS ASSISTANT
Shannon Stroud
EXECUTIVE ASSISTANT Marie Brannon

CHIEF FOOD EDITOR Karen Berner
FOOD EDITORS James Schend;
Peggy Woodward, RD
RECIPE EDITORS Mary King;
Annie Rundle; Jenni Sharp, RD; Irene Yeh

TEST KITCHEN & FOOD STYLING MANAGER Sarah Thompson
TEST COOKS Nicholas Iverson (lead),
Matthew Hass, Lauren Knoelke
FOOD STYLISTS Kathryn Conrad
(senior), Leah Rekau, Shannon Roum
PREP COOKS Megumi Garcia,
Melissa Hansen, Bethany Van Jacobson,
Sara Wirtz

PHOTOGRAPHY DIRECTOR

Stephanie Marchese

PHOTOGRAPHERS Dan Roberts,
Jim Wieland

PHOTOGRAPHER/SET STYLIST
Grace Natoli Sheldon

SET STYLISTS Stacey Genaw,
Melissa Haberman, Dee Dee Jacq

EDITORIAL BUSINESS MANAGER
Kristy Martin

BUSINESS

VICE PRESIDENT, CHIEF SALES

OFFICER Mark S. Josephson

VICE PRESIDENT, BUSINESS DEVELOPMENT & MARKETING
Alain Begun

GENERAL MANAGER, TASTE OF HOME COOKING SCHOOL Erin Puariea

VICE PRESIDENT, DIGITAL EXPERIENCE & E-COMMERCE
Jennifer Smith

THE READER'S DIGEST ASSOCIATION, INC.

PRESIDENT AND CHIEF EXECUTIVE OFFICER Bonnie Kintzer

VICE PRESIDENT, CHIEF OPERATING OFFICER, NORTH AMERICA

Howard Halligan

VICE PRESIDENT, ENTHUSIAST BRANDS, BOOKS & RETAIL
Harold Clarke

VICE PRESIDENT, NORTH AMERICAN OPERATIONS Philippe Cloutier

CHIEF MARKETING OFFICER
Leslie Dukker Doty

VICE PRESIDENT, BRAND MARKETING
Beth Gorry

VICE PRESIDENT, NORTH AMERICAN HUMAN RESOURCES Phyllis E.
Gebhardt, SPHR

VICE PRESIDENT, CONSUMER MARKETING PLANNING Jim Woods

INTERNATIONAL STANDARD BOOK NUMBER (EPUB) 978-1-61765-398-8
INTERNATIONAL STANDARD BOOK NUMBER (ADOBE) 978-1-61765-399-5

PICTURED ON THE COVER
Marshmallow Witches



Contents

Ghoulishly Good Eats

Creepy Crawly Fest

Kid-Friendly Halloween Bites

Spooktacular Treats

Monster Bash

Halloween Harvest

Ghoulishly Good Eats



Imagination Punch

The homemade floating ice-cube faces in this fun punch stimulate the curiosity of kids of all ages.

—KATHY KITTELL LENEXA, KS

PREP: 35 MIN. + FREEZING

MAKES: 18 SERVINGS (ABOUT 1 GALLON)

ICE CUBES

18 disposable plastic cups (3 ounces)

18 maraschino cherries

36 fresh blueberries

1½ cups cold distilled water, divided

PUNCH

2 packages (3 ounces each) berry blue gelatin

2 cups boiling water

4 cups cold water

2 cups unsweetened pineapple juice

1 can (12 ounces) frozen lemonade concentrate, thawed

2 liters ginger ale, chilled

1. Place plastic cups in muffin pans. From each cherry, cut out a mouth shape; pat dry. Place one cherry mouth and two blueberries for eyes in the bottom of each cup. Pour 1 teaspoon distilled water into each cup. Freeze for 30 minutes or until solid.
2. Pour 1 tablespoon distilled water into each cup. Return to freezer; freeze for 3 hours or until solid.
3. For punch, in a large bowl, dissolve gelatin in boiling water. Stir in the cold water, pineapple juice and lemonade concentrate. Refrigerate for 1½ hours or until chilled.
4. Just before serving, transfer to a 5-qt. punch bowl. Stir in ginger ale. Remove ice cubes from cups; place face side up in punch bowl.



Ghost Caramel Pears

These double-dipped pear ghosts are so simple, it's scary! The whimsical faces will make them the life of any event.

—TASTE OF HOME TEST KITCHEN

PREP: 30 MIN. + STANDING

MAKES: 4 SERVINGS

- 4 medium, ripe Bosc pears**
- 4 wooden pop sticks**
- 1 package (11 ounces) Kraft caramel bits**
- 2 tablespoons water**
- 1 pound white candy coating, coarsely chopped**
- 1 tablespoon shortening**
- Red and black shoestring licorice, blanched almonds and miniature semisweet chocolate chips**

- 1.** Line a baking sheet with waxed paper and grease the paper; set aside. Wash and thoroughly dry pears; insert a Popsicle stick into the top of each.
- 2.** Melt the caramels and water in a microwave; stir until smooth. Dip each pear into caramel; turn to coat. Place on prepared pan and let stand until set.
- 3.** Melt candy coating and shortening at 50% power for 1 minute; stir. Microwave at additional 20- to 30-second intervals, stirring until smooth. Dip pears into coating; allow excess to drip off. Decorate faces as desired; return to pan and let stand until set.



Southwest Ghost Town Soup

The combination of chili powder, cumin and cayenne pepper in this soup gives it just enough kick. You can make all different kinds of eerie Halloween images with the sour cream.

—TASTE OF HOME TEST KITCHEN

PREP: 2 HOURS • **COOK:** 10 MIN.
MAKES: 8 SERVINGS (2 QUARTS)

- 1 medium butternut squash (about 4 pounds)**
- 1 medium onion, chopped**
- 2 tablespoons butter**
- 1 can (49½ ounces) chicken broth**
- 3 teaspoons chili powder**
- 2 teaspoons ground cumin**
- ½ teaspoon salt**
- ½ teaspoon ground coriander**
- ½ teaspoon cayenne pepper**
- Dash pepper**
- ½ cup sour cream**
- ¼ cup heavy whipping cream**
- 2 teaspoons lime juice**

- 1.** Cut squash in half lengthwise; discard seeds. Place squash cut side down in a greased shallow baking pan. Bake, uncovered, at 350° for 1½ hours or until tender. Cool slightly; scoop out pulp to measure 3 cups. Transfer to a large bowl.
- 2.** In a small skillet, sauté onion in butter until tender. Add to squash. Stir in the broth and seasonings. In a blender, process squash mixture in batches until smooth. Transfer to the large saucepan; heat through.
- 3.** In a small bowl, combine the sour cream, cream and lime juice. Top each serving with a dollop of sour cream mixture. Using a toothpick, swirl the dollop into the shape of a ghost.



Haunted Antipasto Salad

Even a grown-up salad can be spookified. Top each serving with ghost-shaped cheese slices and all your dishes will have that festive flair.

—CYNTHIA BENT NEWARK, DE

PREP: 35 MIN.
MAKES: 12 SERVINGS

- 12 slices provolone cheese
- 10 cups torn romaine
- 2 jars (7½ ounces each) marinated quartered artichoke hearts, drained
- 1 jar (7 ounces) roasted sweet red peppers, drained and julienned
- 4 plum tomatoes, cut into ¼-inch slices
- 1 small red onion, halved and thinly sliced
- 10 slices thinly sliced hard salami, julienned
- 1 can (6 ounces) pitted ripe olives, drained
- ½ cup Italian salad dressing

1. Using a 4-in. ghost-shaped cutter, cut one ghost from each slice of cheese. (Save remaining cheese for another use.)
2. In a large bowl, combine vegetables, salami and olives; toss to combine. Just before serving, drizzle with salad dressing and toss to coat. Transfer to serving plates; top with ghosts.

Goblin Chewies

Give chocolate chip cookies a twist for the scariest of seasons.

—BERNICE MORRIS MARSHFIELD, MO

PREP: 30 MIN. • **BAKE:** 10 MIN.
MAKES: ABOUT 6 DOZEN

- 1 cup shortening
 - 1 cup packed brown sugar
 - 1 cup sugar
 - 2 eggs
 - 1 teaspoon vanilla extract
 - 2 cups all-purpose flour
 - 1 teaspoon baking soda
 - $\frac{1}{2}$ teaspoon baking powder
 - $\frac{1}{2}$ teaspoon salt
 - $1\frac{1}{2}$ cups old-fashioned oats
 - 1 cup crisp rice cereal
 - 1 cup diced candy orange slices
 - 1 cup (6 ounces) semisweet chocolate chips or raisins
- Additional raisins or chocolate chips and candy orange slices

1. In a bowl, cream shortening and sugars. Add eggs and vanilla; mix well. Combine the flour, baking soda, baking powder and salt; add to creamed mixture. Stir in oats, cereal, orange slices and chips or raisins.

2. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Flatten slightly with a fork. Decorate with raisin or chocolate chip eyes and orange slice mouths. Bake at 350° for 10-14 minutes. Cool on wire racks.

NOTE Orange slices cut easier if they are microwaved for 5 seconds on high and cut with a sharp knife or kitchen scissors.



Ghostly Custards

You'll hear shrieks of delight when these not-so-spooky custards appear for dessert. These ghosts will be gobbled up in no time!

—SUZANNE STROCCHER BOTHELL, WA

PREP: 10 MIN. • **BAKE:** 40 MIN. + COOLING
MAKES: 8 SERVINGS

- 1 can (15 ounces) solid-pack pumpkin
- 1 can (12 ounces) evaporated milk
- $\frac{1}{2}$ cup sugar
- 2 tablespoons honey
- 1 teaspoon ground cinnamon
- $\frac{3}{4}$ teaspoon ground allspice
- 2 eggs
- 2 cups whipped topping
- Miniature semisweet chocolate chips

In a bowl, combine the first seven ingredients; beat on low until smooth. Place eight ungreased 4-oz. custard cups in two 8-in. square baking pans. Fill each cup with $\frac{1}{2}$ cup of pumpkin mixture. Pour hot water around cups into the pans to a depth of 1 in. Bake at 325° for 40-50 minutes or until a knife inserted near the center comes out clean. Remove from pans to cool on wire racks. Before serving, top each with dollops of whipped topping in the shape of a ghost; add chocolate chips for eyes.

Banana Ghosts and Berry Ghouls

Dipped bananas and berries on a stick are as fun to make as they are to eat, especially when they are transformed into little ghosts and ghouls.

—TASTE OF HOME FOOD STYLING TEAM

PREP: 15 MIN. + FREEZING
MAKES: 1½ DOZEN

- 2 cups white baking chips
- 2 tablespoons shortening
- 3 medium firm ripe bananas
- 18 Popsicle sticks
- 1 package (14 ounces) vibrant green Wilton candy melts, melted
- 12 fresh strawberries, hulled
- 1 cup (6 ounces) semisweet chocolate chips, melted

1. In a microwave, melt white chips and shortening; stir until smooth. Peel bananas; cut in half widthwise. Insert sticks into bananas. Dip into melted chips, coating fruit completely; allow excess to drip off. Insert stick into a styrofoam block to stand.
2. Insert a stick into each strawberry. Dip into green coating; allow excess to drip off. Insert into styrofoam block. Let stand until set. Using melted chocolate, pipe faces onto ghosts and ghouls.
3. Place on a waxed paper-lined baking sheet. Freeze for at least 20 minutes. Remove from freezer 10 minutes before serving.



Stuffed Potato Ghosts

These tiny stuffed potato ghouls disappear in a flash!

—TASTE OF HOME TEST KITCHEN

PREP: 1½ HOURS • **BAKE:** 10 MIN.
MAKES: 40 APPETIZERS

- 2 pounds fingerling potatoes**
- 1 large baking potato**
- ½ cup sour cream**
- 2 ounces cream cheese, softened**
- 1 tablespoon butter**
- ¼ teaspoon salt**
- ¼ teaspoon pepper**
- 7 thin slices Monterey Jack cheese**
- 1 tablespoon chopped ripe olives**
- 2 green onions, thinly sliced**

- 1.** Bake fingerling potatoes at 350° for 40-45 minutes or until tender; set aside.
- 2.** Meanwhile, pierce baking potato several times with a fork. Microwave for 6-7 minutes or until tender. Cut in half and scoop out pulp; discard shell. Place pulp in a small bowl; mash. Stir in the sour cream, cream cheese, butter, salt and pepper until smooth.
- 3.** Cut each fingerling in half lengthwise. Spoon about 1 tablespoon mashed potato mixture over each potato half. Place on a foil-lined baking sheet.
- 4.** Cut each cheese slice into six rectangles; place one on each stuffed potato. (Save remaining cheese for another use.) Bake at 350° for 10-11 minutes or until cheese is melted and potatoes are heated through. Position olives and green onions on each for eyes and mouths.

NOTE *This recipe was tested in a 1,100-watt microwave.*

Beef Stew with Ghoulish Mashed Potatoes

Warm up after a cool afternoon of trick-or-treating with this slow-cooker stew. Rich mashed potato ghosts are piped onto each bowl.

—TASTE OF HOME TEST KITCHEN

PREP: 30 MIN. • **COOK:** 8 HOURS
MAKES: 6 SERVINGS

- 2 pounds beef stew meat, cut into 1-inch cubes
- 1 pound fresh mushrooms, halved
- 2 cups fresh baby carrots
- 2 medium parsnips, peeled, halved lengthwise and sliced
- 2 medium onions, chopped
- 1½ cups beef broth
- 3 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- 2 garlic cloves, minced
- ½ teaspoon ground cloves
- ¼ teaspoon pepper
- 8 medium potatoes (2½ pounds), peeled and cubed
- ¾ cup sour cream
- 6 tablespoons butter, cubed
- 1 teaspoon salt, divided
- 1 cup frozen peas
- 2 tablespoons all-purpose flour
- 2 tablespoons water

1. In a 5-qt. slow cooker, combine the first 11 ingredients. Cover and cook on low for 8-9 hours or until the beef and vegetables are tender.

2. About 30 minutes before serving, place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until tender. Drain. Return potatoes to pan; add the sour cream, butter and ½ teaspoon salt. Mash until smooth.

3. Set aside 12 peas for garnish. Add remaining peas to the slow cooker. Increase heat to high. In a bowl, whisk the flour, water and remaining salt until smooth; stir into stew. Cover and cook for 5 minutes or until thickened.

4. Divide stew among six bowls. Place mashed potatoes in large resealable plastic bag; cut a 2-in. hole in one corner.

Pipe ghost potatoes onto stew; garnish with reserved peas.



Goblins with Pumpkin Dip

Scare up some fun at your bash with these scary good tortilla chips and pleasing pumpkin dip.

—CHRISTY JOHNSON COLUMBUS, OH

PREP: 35 MIN. • **BAKE:** 10 MIN./BATCH
MAKES: 3½ CUPS DIP (ABOUT 40 GOBLINS)

GOBLINS

- ½ cup sugar
- 1 to 2 teaspoons ground cinnamon
- 20 flour tortillas (10 inches)

PUMPKIN DIP

- 1 package (8 ounces) cream cheese, softened
- 2 cups confectioners' sugar
- 1 can (15 ounces) solid-pack pumpkin
- 3 teaspoons pumpkin pie spice
- 1 teaspoon vanilla extract
- ½ teaspoon ground ginger

1. In a small bowl, combine sugar and cinnamon; set aside. Cut tortillas with a ghost-shaped 3½-in. cookie cutter; place on baking sheets coated with cooking spray.
2. Spritz goblins with cooking spray; sprinkle with reserved cinnamon-sugar. Bake at 350° for 6-8 minutes or until edges are lightly browned. Remove to wire racks.
3. In a small bowl, beat the cream cheese and confectioners' sugar until fluffy. Gradually add the pumpkin, spice, vanilla and ginger; beat until blended. Serve warm or chilled with goblins. Refrigerate leftover dip.

Creepy Crawly Fest



Ham 'n' Cheese Spiders

Kids really enjoy eating these creepy spider-shaped sandwiches. It's worth the effort to put them together.

—KENDRA BARCLAY DE KALB, IL

PREP: 30 MIN. • **BAKE:** 15 MIN.
MAKES: 5 SANDWICHES

- 1 tube (12 ounces) refrigerated flaky buttermilk biscuits, separated into 10 biscuits
- 1 tube (11 ounces) refrigerated breadsticks, separated into 12 breadsticks
- 1 cup chopped fully cooked ham
- 2 tablespoons finely chopped onion
- 2 tablespoons butter, softened
- 1½ teaspoons prepared mustard
- 5 slices process American cheese
- 1 egg yolk
- 1 teaspoon water
- 2 tablespoons sliced ripe olives
- 1 tablespoon diced pimientos
- 1 teaspoon poppy seeds

1. On two greased baking sheets, pat five biscuits into 3½-in. circles. Cut one breadstick in half lengthwise, then in half widthwise, creating four strips. Repeat nine times (save remaining breadsticks for another use). Position eight strips of dough around each biscuit to resemble spider legs; twist and press lightly onto baking sheet. Tuck a ½-in. foil ball under each dough strip so it stands up in the center.

2. Combine the ham, onion, butter and mustard; spoon 3 tablespoons onto each biscuit circle. Fold cheese slices into quarters and place over ham mixture. Pat remaining biscuits into 4-in. circles; place over filling. Pinch edges to seal.

3. In a small bowl, beat egg yolk and water. Brush over tops of biscuits and breadsticks. On each spider, position two olive slices for eyes; place pimientos in

center of olives. Sprinkle with poppy seeds. Bake at 375° for 15-20 minutes or until browned.



Squirmy Wormy Sandwiches

My sister and I came up with this recipe while thinking of tasty, ghoulish foods for a get-together. You can also serve the worms as an appetizer with party picks and BBQ sauce for dipping.

—DIANE EATON CAMPBELL, CA

START TO FINISH: 20 MIN.**MAKES:** 6 SERVINGS

- 1 package (16 ounces) hot dogs**
- 1 tablespoon canola oil**
- ½ cup ketchup**
- 1 tablespoon brown sugar**
- 2 teaspoons Worcestershire sauce**
- ½ teaspoon spicy brown mustard**
- Dash liquid smoke, optional**
- 6 hamburger buns, split**

- 1.** Cut each hot dog into eight strips. In a large skillet, saute hot dogs in oil until golden brown.
- 2.** Stir in the ketchup, brown sugar, Worcestershire sauce, mustard and liquid smoke if desired; heat through. Serve on buns.

Brownie Spiders

I'm absolutely petrified of real spiders, but I can make an exception for these cute ones made from chocolate. They make perfect Halloween treats.

—ALI EBRIGHT KANSAS CITY, MO

PREP: 20 MIN. • **BAKE:** 30 MIN. + COOLING
MAKES: 9 BROWNIE SPIDERS

- 1 package fudge brownie mix (8-inch square pan size)**
- ½ cup semisweet chocolate chips**
- 2 cups crispy chow mein noodles**
- 18 candy eyeballs**

1. Prepare and bake brownies according to package directions using an 8-in.-square baking pan lined with parchment paper. Cool completely in the pan on a wire rack.

2. In a microwave, melt chocolate chips; stir until smooth. Remove 1 tablespoon melted chocolate to a small bowl; reserve for attaching eyes. Add noodles to remaining chocolate; stir gently to coat. Spread onto a waxed paper-lined baking sheet, separating noodles slightly. Freeze until set.

3. Cut nine brownies with a 2¼-in. round cutter for spider bodies. Attach eyeballs using reserved melted chocolate. With a bamboo skewer or toothpick, poke eight holes in top of each spider for inserting legs. Insert a coated noodle into each hole. Store in an airtight container.



Wiggly-Worm Baked Apples

These deliciously different baked apples are bursting with fall flavor, but the gummy worm garnish makes it perfect for spooky buffets. You'll want to make these time and again.

—TASTE OF HOME TEST KITCHEN

PREP: 10 MIN. • **BAKE:** 1 HOUR
MAKES: 4 SERVINGS

- $\frac{1}{4}$ cup butter, softened
- $\frac{1}{4}$ cup chopped pistachios
- $\frac{1}{4}$ cup packed brown sugar
- $\frac{1}{4}$ cup dried cranberries
- $\frac{1}{4}$ cup chopped dried apricots
- $\frac{1}{4}$ teaspoon ground cardamom
- 4 large tart apples
- Gummy worms

1. In a small bowl, combine the first six ingredients. Core apples; fill with the pistachio mixture. Place in a greased 8-in. square baking dish.
2. Cover and bake at 350° for 50 minutes. Uncover, bake 10-15 minutes longer or until tender. Spoon pan juices over the tops. Garnish with gummy worms.

Bubblin' Swamp Juice

Hot chocolate gets a Halloween-inspired makeover in this recipe. The creamy white chocolate mixture is thick and satisfying, and you can add a few drops of peppermint extract to turn it into a minty drink. Put some gummy centipedes on top for the ultimate eerie drink.

—TASTE OF HOME TEST KITCHEN

START TO FINISH: 10 MIN.
MAKES: 4 SERVINGS

- 4 cups milk
- 1 cup vanilla or white chips
- 12 drops green food coloring
- 8 drops yellow food coloring
- $\frac{1}{4}$ cup miniature marshmallows
- 4 centipede gummies

In a large saucepan, heat milk and chips over medium heat. Whisk until chips are melted and mixture is blended (do not boil). Remove from the heat; stir in food coloring. Garnish with the marshmallows and candy.



Spiderweb Candy

Make these yummy candies with just four ingredients. They'll be the hit of your party.

—TASTE OF HOME TEST KITCHEN

PREP: 20 MIN. + CHILLING
MAKES: 5 CANDIES

- ½ cup semisweet chocolate chips**
- 6 ounces white baking chocolate, coarsely chopped**
- 1 teaspoon shortening**
- ½ cup flaked coconut, coarsely chopped**

- 1.** In a small microwave-safe bowl, melt chips; stir until smooth. Cool slightly. Transfer to a heavy-duty resealable plastic bag; cut a small hole in corner of bag and set aside.
- 2.** In another small microwave-safe bowl, melt white chocolate and shortening; stir until smooth. Stir in coconut. Spoon 2 tablespoonfuls onto waxed paper-lined baking sheets; spread into a 4-in. circle. Repeat four times.
- 3.** Using reserved melted semisweet chocolate, pipe thin concentric circles an ⅛ in. apart on top of each candy. Beginning with the center circle, gently pull a toothpick through circles toward outer edges. Wipe toothpick clean. Repeat to complete web pattern. Refrigerate for 30 minutes or until set. Store in an airtight container.



Wigglin' Worm Salad

This satisfying salad is tasty either hot or cold. It can also be easily made into a main dish by adding cooked chicken, shrimp or tofu.

—TASTE OF HOME TEST KITCHEN

START TO FINISH: 30 MIN.
MAKES: 8 SERVINGS

- 8 ounces uncooked bucatini pasta or thick spaghetti**
- ½ cup hoisin sauce**
- ½ cup rice vinegar**
- 3 tablespoons orange juice concentrate**
- 3 tablespoons soy sauce**
- 1 tablespoon sesame oil**
- 4 ounces fresh snow peas**
- ½ cup julienned carrot**
- 1 small onion, cut into thin wedges**
- 1 tablespoon canola oil**
- 1 garlic clove, minced**

- 1.** Break bucatini into thirds; cook according to package directions.
- 2.** Meanwhile, in a large bowl, whisk the hoisin sauce, vinegar, orange juice concentrate, soy sauce and sesame oil. Drain pasta. Add to hoisin sauce mixture; toss to coat. Set aside.
- 3.** In a large skillet, saute snow peas, carrot and onion in canola oil for 2 minutes. Add garlic; saute 1 minute. Add to pasta mixture; toss to coat. Serve warm or chilled. Refrigerate leftovers.



Black Widow Dip

Have some fun with the presentation of this herb-flavored dip—serve it in a spider bowl (as shown) or in a hollowed-out mini pumpkin.

—**TASTE OF HOME TEST KITCHEN**

START TO FINISH: 10 MIN.
MAKES: 14 SERVINGS (1¾ CUPS)

- 1 package (8 ounces) cream cheese, cubed**
- 1 cup chopped roasted sweet red peppers**
- 2 tablespoons minced fresh basil or 2 teaspoons dried basil**
- 2 tablespoons minced fresh parsley**
- 1 to 2 tablespoons lime juice**
- 1 garlic clove, chopped**
- ½ teaspoon salt**
- ¼ teaspoon white pepper**
- Pita chips or assorted vegetables**

In a food processor, combine the first eight ingredients; cover and process until blended. Serve with pita chips or vegetables.

Slugs in Butter

Normal gnocchi or slimy slugs? Serve these as an appetizer, letting guests spear each bite with a toothpick.

—TASTE OF HOME FOOD STYLING TEAM

PREP: 70 MIN. • **COOK:** 5 MIN.
MAKES: 4 SERVINGS

- 1 pound russet potatoes, peeled and quartered**
- $\frac{3}{4}$ cup all-purpose flour**
- 1 egg**
- $\frac{1}{2}$ teaspoon salt**
- Dash ground nutmeg**
- 2 tablespoons butter**
- 2 garlic cloves, thinly sliced**
- 4 fresh sage leaves, thinly sliced**

- 1.** Place potatoes in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until tender. Drain.
- 2.** Over warm burner or very low heat, stir the potatoes for 1-2 minutes or until the steam is evaporated. Press through a potato ricer or strainer into a small bowl; cool slightly. In a Dutch oven, bring 3 qts. water to a boil.
- 3.** Using a fork, make a well in the potatoes. Sprinkle flour over potatoes and into well. Whisk the egg, salt and nutmeg; pour into well. Stir until blended. Knead 10-12 times, forming a soft dough.
- 4.** Divide dough into four portions. On a floured surface, roll portions into $\frac{1}{2}$ -in.-thick ropes; cut into $\frac{3}{4}$ -in. pieces. Press and roll each piece with a lightly floured fork. Cook gnocchi in boiling water in batches for 30-60 seconds or until they float. Remove with a strainer and keep warm.



- 5.** In a large heavy saucepan, cook butter over medium heat for 3 minutes. Add garlic and sage; cook for 1-2 minutes or until butter and garlic are golden brown. Add gnocchi; stir gently to coat.

Kid-Friendly Halloween Bites



Black Cat Cupcakes

If a black cat crosses your path, we hope it's one of these cute chocolaty creations! Start the cupcakes with a boxed cake mix and a can of prepared frosting to speed things along, then jazz up the finished product with simple cookie and candy decorations.

—TASTE OF HOME TEST KITCHEN

PREP: 15 MIN. • **BAKE:** 20 MIN. + COOLING
MAKES: 2 DOZEN

- 1 package chocolate cake mix (regular size)**
- 1 can (16 ounces) dark chocolate frosting**
- 12 Oreo cookies, quartered**
- 48 yellow jelly beans**
- 24 black jelly beans**
- 24 pieces black rope licorice**

- 1.** Prepare and bake cake mix according to package directions for cupcakes, filling paper-lined muffin cups two-thirds full. Cool for 10 minutes before removing from pans to wire racks to cool completely.
- 2.** Frost tops of cupcakes. Insert two cookie pieces into each for ears. Add yellow jelly beans for eyes and a black jelly bean for nose. Cut each piece of licorice into thirds, then in half; place three halves on each side of nose for whiskers.



Boo-Ya Mini Pizzas

These individual pizzas are super cute and made with simple ingredients. Now that's what I call party food!

—POLLY COUMOS MOGADORE, OH

START TO FINISH: 25 MIN.
MAKES: 20 MINI PIZZAS

- 2 tubes (12 ounces each) refrigerated buttermilk biscuits**
- 1 can (8 ounces) tomato sauce**
- 1½ teaspoons dried minced onion**
- 1 teaspoon dried oregano**
- 1 teaspoon dried basil**
- ¼ teaspoon garlic powder**
- 20 slices part-skim mozzarella cheese**
- Sliced ripe olives**

- 1.** Roll or pat biscuits into 2½ in. circles. Place on greased baking sheets.
- 2.** In a small bowl, combine the tomato sauce, onion, oregano, basil and garlic powder; spread over biscuits. Bake at 400° for 8-10 minutes or until edges are lightly browned.
- 3.** Meanwhile, using a small ghost-shape cookie cutter, cut a ghost out of each cheese slice. Immediately place a ghost over each pizza; add pieces of olives for the faces.

Marshmallow Witches

Get ready for an assembly line, because these no-bake marshmallow witches are a breeze to prepare, and kids will love helping. You can always whip up an extra batch, put them in plastic wrap, and tie with curly orange or black ribbon for festive party favors.

—TASTE OF HOME TEST KITCHEN

START TO FINISH: 30 MIN.

MAKES: 1 DOZEN

- $\frac{1}{2}$ cup vanilla frosting, divided
- 36 miniature semisweet chocolate chips
- 12 large marshmallows
- 1 drop each green, red and yellow food coloring, optional
- $\frac{1}{4}$ cup flaked coconut
- 12 chocolate wafers
- 12 miniature peanut butter cups
- 12 milk chocolate kisses

1. For the face of each witch, place a dab of frosting on the bottom of three chocolate chips; press two for eyes and one for nose onto each marshmallow.

2. For hair, combine green food coloring and a drop of water in a small resealable plastic bag; add coconut and shake well. Spread a small amount of frosting on sides of marshmallows; press coconut hair into frosting. Place 3 tablespoons of frosting in a small heavy-duty resealable plastic bag; tint orange with red and yellow food coloring. Set aside.

3. For hats, spread some of the remaining frosting in the center of chocolate wafers; press peanut butter cups upside down into frosting. Lightly spread bottoms of

chocolate kisses with frosting; place on peanut butter cups. Cut a small hole in the corner of pastry or plastic bag; insert a small star tip. Fill the bag with frosting

and pipe stars around the base of each peanut butter cup. Secure a hat to each witch with a dab of frosting.



Boo Beverage

Swirl up some silly whipped topping ghosts on top of the glasses to delight your guests. This smooth drink is made with sherbet, orange juice and bananas.

—TASTE OF HOME TEST KITCHEN

START TO FINISH: 15 MIN.
MAKES: 9 SERVINGS

- 2 cups orange juice
- 2 cups milk
- 2 pints orange sherbet
- 4 medium ripe bananas
- 2 cups whipped topping
- 18 miniature semisweet chocolate chips

In four batches, process the orange juice, milk, sherbet and bananas in a blender until smooth. Pour into glasses. Cut a hole in the corner of a pastry or plastic bag; fill with whipped topping. Pipe a ghost shape on top of each beverage. Position the chocolate chips for eyes.

Great Pumpkin Brownie

Our kids beg for a Great Pumpkin Brownie every year. To make this eye-catching treat, bake brownie batter in a pizza pan, spread with orange-tinted frosting and let the kids design a pumpkin stem and jack-o'-lantern face using candy.

—DARLA WESTER MERIDEN, IA

PREP: 25 MIN. • **BAKE:** 20 MIN. + COOLING
MAKES: 16 SERVINGS

- 1 package fudge brownie mix (13x9-inch pan size)**
- 1 can (16 ounces) vanilla frosting**
Orange paste food coloring
- 9 green milk chocolate M&M's**
- 57 dark brown milk chocolate M&M's**

- 1.** Preheat oven to 350°. Prepare brownie batter according to package directions for fudge-like brownies. Spread on a greased 12-in. pizza pan to within 1 in. of edges.
- 2.** Bake 20-25 minutes or until a toothpick inserted in center comes out clean. Cool completely in the pan on a wire rack.
- 3.** Tint frosting orange; frost brownie. For stem, arrange green M&M's in a square pattern at top of pumpkin. For each eye, arrange 10 brown M&M's in a triangle. For nose, arrange six brown M&M's in a triangle. Arrange remaining M&M's for a mouth.



Jack-o'-Lantern Burgers

It's fun to carve silly faces in the cheese slices. Serve the burgers with the top bun on the side so everyone can see the cheesy jack-o'-lanterns.

—VICKI SCHLECHTER DAVIS, CA

START TO FINISH: 20 MIN.
MAKES: 10 SERVINGS

- 1 envelope onion soup mix**
- ¼ cup ketchup**
- 2 tablespoons brown sugar**
- 2 teaspoons prepared horseradish**
- 2 teaspoons chili powder**
- 2½ pounds ground beef**
- 10 slices process American cheese**
- 10 hamburger buns, split**

- 1.** In a large bowl, combine soup mix, ketchup, brown sugar, horseradish and chili powder. Crumble beef over mixture; mix well. Shape into 10 patties. Grill, broil or pan-fry until the meat is no longer pink.
- 2.** Cut eyes, nose and mouth out of each cheese slice to create a jack-o'-lantern. Place cheese on the burgers; cook until cheese is slightly melted, about 1 minute. Serve on buns.

Halloween Candy Bark

My kids and I wanted to make a treat using the beautiful colors of fall and some candy that's special around that time of year. Let your imagination go wild when selecting the ingredients.

—PEGGIE BROTT CARTHAGE, NY

PREP: 20 MIN. + STANDING
MAKES: 44 SERVINGS (2¾ POUNDS)

- 2 teaspoons butter
- 1½ pounds 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 into prepared pan. Sprinkle with remaining ingredients; press into candy coating. Let stand about 1 hour.
2. Break or cut bark into pieces. Store in an airtight container.



Slimy Red Goop Salad

This frightfully fun salad will become a new favorite. The slimy part comes from the cherry gelatin.

—JUDY NIX TOCCOA, GA

PREP: 20 MIN. + CHILLING
MAKES: 8 SERVINGS

- 1 can (15 ounces) mandarin oranges**
- $\frac{1}{2}$ cup water**
- 2 packages (3 ounces each) cherry gelatin**
- 1 can (21 ounces) cherry pie filling**
- $\frac{3}{4}$ cup cola**

- 1.** Drain mandarin oranges, reserving juice; set fruit aside. In a large saucepan, bring mandarin orange juice and water to a boil; remove from the heat. Stir in gelatin until dissolved. Stir in pie filling and cola.
- 2.** Pour into a 1½-qt. serving bowl. Refrigerate for 50 minutes or until slightly thickened. Fold in reserved oranges. Refrigerate 3 hours longer or until set.

Wicked Witch Stuffed Potatoes

Cast a spell on hungry guests when you serve up these cheesy potatoes. It's a yummy way to work something savory into your Halloween menu.

—TASTE OF HOME TEST KITCHEN

PREP: 5 MIN. • **BAKE:** 70 MIN.
MAKES: 4 SERVINGS

- 2 large baking potatoes
- 3 ounces Jarlsberg or Swiss cheese, shredded, divided
- $\frac{1}{4}$ cup milk
- 2 tablespoons butter
- $\frac{1}{2}$ teaspoon salt
- 4 grape tomatoes, halved
- 8 slices ripe olives
- 4 small serrano peppers, stems removed
- 4 green pepper strips
- 4 blue corn chips

1. Scrub and pierce potatoes. Bake at 375° for 1 hour or until tender.

2. When potatoes are cool enough to handle, cut in half lengthwise. Scoop out pulp, leaving a thin shell. In a small bowl, mash the pulp. Stir in $\frac{1}{2}$ cup cheese, milk, butter and salt. Spoon into potato shells. Sprinkle with remaining cheese.

3. Place on a baking sheet. Bake at 375° for 5-10 minutes or until cheese is melted.

4. Using the tomato halves, olive slices, serrano peppers and pepper strips, create a face on each potato half. Add corn chip hats.

NOTE Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.



Mummies on a Stick

These little hot dogs are all wrapped up in a new way to create pigs in a blanket. Kids just love them.

—TASTE OF HOME TEST KITCHEN

START TO FINISH: 30 MIN.
MAKES: 10 SERVINGS

- 1 tube (11 ounces) refrigerated breadsticks**
- 10 Popsicle sticks**
- 10 hot dogs**
- Prepared mustard**

- 1.** Separate dough; roll 10 pieces into 24-in. ropes. Insert a Popsicle stick into each hot dog. Starting at the stick end, wrap one dough rope around each hot dog, leaving 2 in. of the hot dog uncovered at the top for the mummy head.
- 2.** Place mummies 1 in. apart on a greased baking sheet. Place remaining breadsticks on another baking sheet.
- 3.** Bake at 350° for 18-20 minutes. Add dots of mustard for eyes. Save leftover breadsticks for another use.

Spooktacular Treats



Witch's Cauldron Tortellini

Orange peppers certainly add Halloween flair to this tantalizing salad. You can also cut the orange peppers into 1-inch cubes and thread them and the other ingredients onto skewers for portable appetizers.

—TASTE OF HOME TEST KITCHEN

START TO FINISH: 25 MIN.

MAKES: 9 SERVINGS

- 1 package (9 ounces) refrigerated cheese tortellini**
- ½ pound fresh mozzarella cheese (1-inch balls), drained**
- 1 jar (7½ ounces) marinated quartered artichoke hearts, drained**
- 1 can (6 ounces) pitted ripe olives, drained**
- 1 medium sweet orange pepper, chopped**
- ¼ cup prepared pesto**
- 3 tablespoons white wine vinegar**

- 1.** Cook tortellini according to package directions. Meanwhile, in a large bowl, combine the remaining ingredients.
- 2.** Drain tortellini; add to cheese mixture and toss to coat. Serve warm or refrigerate until chilled.



Bloodshot Eyeballs

Keep your eyes peeled for fun with these tasty deviled eggs. For the best presentation, serve these little gems within two hours of preparing them.

—BERNICE JANOWSKI STEVENS POINT, WI

PREP: 40 MIN. + STANDING
MAKES: 1 DOZEN

- 6 eggs**
- 3 cups hot water**
- 2 tablespoons red food coloring**
- 1 tablespoon white vinegar**
- $\frac{1}{2}$ cup mayonnaise**
- $\frac{1}{4}$ cup chopped green onions**
- 2 tablespoons minced fresh cilantro**
- 2 teaspoons Dijon mustard**
- 12 sliced ripe olives**
- 1 teaspoon ketchup**

- 1.** Place eggs in a single layer in a large saucepan; add enough cold water to cover by 1 in. Cover and bring to a boil over high heat. Remove from the heat; cover and let stand for 15 minutes. Place in ice water until completely cooled. Gently crack eggs (do not peel).
- 2.** In a large bowl, combine 3 cups hot water, food coloring and vinegar. Add eggs. (If eggs are not completely covered by colored water, add more hot water.) Let stand for 30 minutes. Remove eggs with a slotted spoon; peel.
- 3.** Cut eggs in half widthwise. Place yolks in a small bowl; set whites aside. Mash yolks with a fork; stir in the mayonnaise, onions, cilantro and mustard.
- 4.** To level egg white halves, cut a small slice from the bottom of each; place on a serving platter. Pipe or stuff yolk mixture into center of whites. Place an olive slice on each; fill the olives with ketchup. Refrigerate until serving.

Spooky Snacks

These clever crawlers come together in a snap, and it's a great recipe to let children help with from start to finish.

—ANDREA CHAPMAN HELENA, OK

START TO FINISH: 15 MIN.
MAKES: 2 DOZEN

- $\frac{1}{2}$ cup plus 1 tablespoon peanut butter
- 48 butter-flavored crackers
- $\frac{1}{2}$ cup chow mein noodles
- $\frac{1}{4}$ cup raisins

Spread 1 teaspoon of peanut butter on the tops of 24 crackers. Place four noodles on each side of each cracker; top with the remaining crackers. Spread a small amount of peanut butter on each raisin; place two on each cracker for eyes.



Ghoul Punch

Because my son's birthday is so close to Halloween, I make this for his party every year. It's always a hit with the kids, and I never have any leftovers.

—KATHERYN SIPOS CANON CITY, CO

PREP: 10 MIN. + FREEZING
MAKES: 32 SERVINGS (6 QUARTS)

12 gummy spiders

1 vinyl glove

1 gallon tropical fruit punch, chilled

2 liters lemon-lime soda, chilled

1 quart raspberry sherbet

1. Pour water into an ice cube tray; add a gummy spider to each of the 12 compartments. Freeze for at least 4 hours. Fill glove with water; tie or seal and freeze for at least 4 hours.

2. In a 7-qt. punch bowl, combine punch and soda. Add sherbet and ice cubes. Remove glove from hand-shaped ice; add to punch. Serve immediately.



Witch's Hairy Finger Breadsticks

These breadsticks taste best when served right out of the oven because the cheese is still warm and soft. Don't forget the blood red marinara dipping sauce!

—TASTE OF HOME TEST KITCHEN

PREP: 30 MIN. + RISING • **BAKE:** 10 MIN.
MAKES: 32 BREADSTICKS

- 3** teaspoons active dry yeast
- $\frac{1}{4}$ cup warm water (110° to 115°)
- $\frac{1}{4}$ cup warm milk (110° to 115°)
- 1** egg
- $\frac{1}{4}$ cup grated Parmesan cheese
- $\frac{1}{4}$ cup butter, softened
- 1** tablespoon sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon Italian seasoning
- $\frac{1}{4}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon green food coloring
- 2** to **2½** cups all-purpose flour
- 1** egg white, lightly beaten
- $\frac{1}{4}$ cup shredded Parmesan cheese
- $\frac{1}{4}$ cup sliced almonds
- Marinara or spaghetti sauce

1. In a large bowl, dissolve yeast in warm water. Add the milk, egg, grated cheese, butter, sugar, salt, Italian seasoning, garlic powder, food coloring and 1 cup flour. Beat on medium speed for 2 minutes. Stir in enough remaining flour to form a soft dough.

2. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 45 minutes.

3. Punch dough down; let stand for 10 minutes. Turn onto a lightly floured surface. Divide into 16 pieces. Shape each piece into a 10-in. rope. Cut in half. Place 2 in. apart on greased baking sheets. Cover and let rise for 30 minutes.

4. Brush egg white over breadsticks; sprinkle with shredded cheese. Place an almond slice at the tip of each. Bake at 375° for 8-10 minutes or until lightly browned. Serve warm with marinara sauce.



Batty Bats

When cutting the fudge-stripe cookies into wings, you will get the best results using a gentle sawing motion. The perky little bat eyebrows are made from sticks of gum!

—TASTE OF HOME TEST KITCHEN

PREP: 45 MIN.
MAKES: VARIES

- 1 can (16 ounces) vanilla frosting**
Blue paste food coloring
Cupcakes of your choice
Gum balls
Sticks Winterfresh gum
Fudge-striped cookies
- 1 can (16 ounces) chocolate frosting**
Pastry tip—round tip #3
Candy corn

- 1.** Tint vanilla frosting bright blue; frost cupcakes.
- 2.** Add gum balls for eyes. Using a clean scissors or small sharp knife, cut sticks of gum into eyebrow shapes. Pinch tops to curve if desired; insert above eyes.
- 3.** For bat wings, with a small serrated knife, cut cookies in half. Add scalloped edges if desired. Insert two cookie halves into each cupcake.
- 4.** Using chocolate frosting and #3 tip, pipe pupils on eyes; pipe a line for mouth. For fangs, cut the white part from the candy corn. (Save removed orange sections for another use.) Add two white fangs under each mouth; press down gently.

Spicy Skeleton Ribs

The haunting combination of spices in these ribs will keep folks coming back for more. Serve this recipe as an appetizer or even a hearty sandwich.

Let the kids fill up on this before trick-or-treating.

—TASTE OF HOME TEST KITCHEN

PREP: 25 MIN. • **BAKE:** 45 MIN. + COOLING
MAKES: 2 LOAVES (14 SLICES EACH)

- 4 cups diced cooked chicken breast
- 1¼ cup water
- ¼ cup tomato paste
- 2 tablespoons paprika
- 2 tablespoons lime juice
- 1½ teaspoons onion powder
- 1½ teaspoons garlic powder
- 1½ teaspoons dried basil
- 1½ teaspoons dried oregano
- 1 teaspoon salt
- 1 teaspoon dried thyme
- 1 teaspoon celery seed
- 1 teaspoon pepper
- 1 teaspoon cayenne pepper
- 1 bay leaf
- 12 ounces cream cheese, softened
- 1 tablespoon grated lime peel
- 2 tubes (11 ounces each) refrigerated crusty French bread dough
- 2 cups (8 ounces) shredded Monterey Jack cheese

1. In a large saucepan, combine the chicken, water, tomato paste, paprika, lime juice and seasonings. Bring to a boil. Reduce heat to low. Simmer, uncovered, for 20 minutes or until the liquid is evaporated, stirring occasionally. Discard bay leaf.

2. Combine cream cheese and lime peel. On a large piece of foil, roll one tube of bread dough into a 14x10-in. rectangle. Spread with half of the cream cheese mixture to within ½ in. of edges; sprinkle with half of the chicken mixture and shredded cheese.

3. Starting with a long side and using foil, fold into thirds. Form a 14x4-in. loaf with a seam along one side. Pinch the edges to seal. Transfer to a baking sheet. Repeat. Bake at 325° for 45-50 minutes or until golden brown.

4. Remove to wire racks. Cool for 10 minutes before cutting into 1-in. slices. Arrange on a large serving platter to resemble ribs with a plastic skull if desired.



Freaky Hand Sandwiches

Serve your guests these fun sandwiches and they'll be sure to hand out compliments.

—ANNA MOWAN SPENCERVILLE, IN

START TO FINISH: 25 MIN.
MAKES: 6 SANDWICHES

- 2 cups finely chopped cooked chicken**
- 1 small cucumber, finely chopped**
- 2 hard-cooked eggs, finely chopped**
- 1 celery rib, finely chopped**
- $\frac{1}{2}$ cup mayonnaise**
- $\frac{1}{4}$ teaspoon salt**
- $\frac{1}{8}$ teaspoon ground mustard**
- $\frac{1}{8}$ teaspoon white pepper**
- 24 slices thin sandwich bread, crusts removed**
- Sliced almonds**
- 1 tablespoon spreadable cream cheese**
- Neon green food coloring, optional**

- 1.** In a small bowl, combine the first eight ingredients. Spread $\frac{1}{4}$ cup chicken salad onto 12 bread slices; top with remaining bread.
- 2.** For fingers, cut each of six sandwiches into four $\frac{3}{4}$ -in. strips. With a small knife, trim one end of each strip, forming a point. For fingernails, attach an almond to each strip with a dab of cream cheese. With a clean paint brush, paint almond nails with green food coloring if desired.
- 3.** From each of the remaining sandwiches, cut out one strip for the thumb and one 2-in. oval for the palm. Trim strips; attach almonds and paint the thumbnails. Arrange one palm, four fingers and a thumb on each plate.

Chili-Filled Coffin

Sure, this edible coffin filled with chili is a main dish, but it also doubles as a Halloween table centerpiece. The hearty meatless chili is spiced up with colorful serrano and red peppers and onion.

—AGNES WARD STRATFORD, ON

PREP: 45 MIN. + COOLING • **COOK:** 10 MIN.
MAKES: 6 SERVINGS

- 2 packages (8½ ounces each) corn bread/muffin mix
- ¾ cup milk
- 2 eggs
- ¼ teaspoon black paste food coloring
- 1 medium sweet red pepper, sliced
- 1 serrano pepper, seeded and finely chopped
- ¾ cup chopped onion
- 1 tablespoon canola oil
- 2 cans (15 ounces each) fat-free vegetarian chili
- 1 tablespoon process cheese sauce
- 1 tablespoon ketchup

1. In a large bowl, combine the corn bread mix, milk, eggs and food coloring just until moistened. Pour into a greased 9-in. x 5-in. loaf pan. Bake at 400° for 30-35 minutes until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

2. Cut the top fourth off loaf of bread; carefully hollow out bottom, leaving a 1-in. shell (discard removed bread or save for another use).

3. In a large skillet, saute peppers and onion in oil until tender. Set aside ¼ cup pepper mixture. Stir chili into remaining pepper mixture; heat through. Spoon 2½ to 3 cups chili mixture into bread coffin; arrange reserved pepper mixture over chili. Replace bread top. Transfer remaining chili to a serving bowl.

4. Place cheese sauce in a heavy-duty resealable plastic bag; cut a small hole in a corner of bag. Write “RIP” with cheese sauce, then repeat on top with ketchup. Serve immediately.

NOTE Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.



Monster Bash



Cream Puff Monsters

These costumed cream puffs are as cute as can be.

—SUSAN SEYMOUR VALATIE, NY

PREP: 40 MIN. + CHILLING
BAKE: 25 MIN. + COOLING
MAKES: 2 DOZEN

- $\frac{3}{4}$ cup plus 2 tablespoons all-purpose flour
- 2 tablespoons sugar
- 2 tablespoons baking cocoa
- 1 cup water
- $\frac{1}{2}$ cup butter, cubed
- 4 eggs
- 1 package (3.9 ounces) instant chocolate pudding mix
- 2 cups cold milk
- Red, yellow, blue and green food coloring
- 1 can (16 ounces) vanilla frosting
- Sprinkles, small candies and slivered almonds

1. Combine flour, sugar and cocoa; set aside. In a saucepan over medium heat, bring water and butter to a boil; reduce heat to low. Add flour mixture all at once; stir until a smooth ball forms. Remove from the heat; let stand 5 minutes.
2. Add eggs, one at a time, beating well after each. Beat until smooth. Cover baking sheets with foil; grease foil. Drop batter by tablespoonfuls at least 2 in. apart onto baking sheets. Bake at 400° for 25-30 minutes or until lightly browned.
3. Lift foil and transfer to a wire rack. Immediately cut a slit in each puff to allow steam to escape; cool. Beat pudding mix and milk according to package directions; chill. When puffs are cool; split and remove soft dough from inside. Spoon pudding into puffs; replace tops.

4. Following food coloring package directions, combine red and yellow to make orange, and red and blue to make purple. Divide frosting among three microwave-safe bowls; tint with the

orange, purple and green food coloring. Microwave frosting until thin (not runny). Spoon one or more colors onto puffs. Add sprinkles and candy for eyes; use almonds for teeth or whiskers. Chill.



Crunchy Monster Claws

Cajun seasoning adds flavor, and a crunchy coating helps keep these chicken fingers moist. This recipe makes a great appetizer to serve at any Halloween gathering.

—MARY ANN DELL PHOENIXVILLE, PA

START TO FINISH: 30 MIN.
MAKES: 15 APPETIZERS

- 1 small sweet yellow pepper**
- 2 tablespoons all-purpose flour**
- 2 teaspoons plus 1 tablespoon Cajun seasoning, divided**
- 3 eggs, lightly beaten**
- 1½ cups cornflake crumbs**
- 2 tablespoons chopped green onion**
- 1 pound boneless skinless chicken breasts, cut lengthwise into ¾-inch strips**
- Barbecue sauce**

- 1.** Cut yellow pepper into 15 triangles; set aside. In a large resealable plastic bag, combine flour and 2 teaspoons Cajun seasoning. Place eggs in a shallow bowl. In another shallow bowl, combine the cornflake crumbs, green onion and remaining Cajun seasoning.
- 2.** Place a few pieces of chicken in bag; seal and shake to coat. Dip in eggs, then in crumb mixture. Place on a greased baking sheet. Repeat. Bake at 350° for 15-20 minutes or until juices run clear.
- 3.** Cut a small slit into one end of each chicken strip; insert a pepper triangle into each. Serve with barbecue sauce.

Leatherface Potpie

This may look beastly, but it's big-time comfort food. Fresh rosemary makes the pretend stitches on the potpie's surface.

—TASTE OF HOME FOOD STYLING TEAM

PREP: 1½ HOURS • **BAKE:** 40 MIN. + STANDING
MAKES: 8 SERVINGS

3 to 4 pounds bone-in chicken breast halves

1¾ quarts water

1 small onion, peeled

1 celery rib

1 large carrot

1½ teaspoons salt, divided

½ cup all-purpose flour

½ teaspoon onion salt

½ teaspoon celery salt

½ teaspoon pepper

FINISHING

Pastry for single-crust pie (9 inches)

1 large carrot

Fresh rosemary leaves

1. In a stockpot, bring the chicken, water, onion, celery, carrot and ½ teaspoon salt to a boil. Reduce heat; cover and simmer for 50-60 minutes or until chicken is tender.

2. Remove chicken and vegetables from broth. When chicken is cool enough to handle, remove meat from bones; discard skin and bones. Cut chicken into cubes. Chop the onion, celery and carrot. Strain broth and skim fat; set broth aside.

3. In a small bowl, combine the flour, onion salt, celery salt, pepper and remaining salt. Add ½ cup broth; whisk until smooth. In a large saucepan, bring 3 cups broth to a boil; whisk in flour mixture. Cook and stir for 2 minutes or until thickened. Remove from the heat; add chicken and vegetables. Transfer to a 9-in. deep-dish pie plate.



4. To finish, roll out pastry to fit top of pie. Cut a piece of carrot into a triangle and place in the center of pie. Gently place pastry over pie; trim and flute edges. Cut eyes, mouth and scars into pastry; thread

rosemary leaves for stitches.

5. Cover edges loosely with foil. Bake at 400° for 40-45 minutes or until golden brown and filling is bubbly. Let stand for 15 minutes before cutting.

Leg Bones

Kids can help out with these bone-chilling breadsticks because they're so simple and fun to make. Present the bones alongside a favorite soup, stew or chili for dipping.

—SUMMER JONES PLEASANT GROVE, UT

START TO FINISH: 30 MIN.
MAKES: 2 DOZEN

- 2 tubes (11 ounces each) refrigerated breadsticks**
- 3 tablespoons butter, melted**
- ½ teaspoon seasoned salt**
- ½ teaspoon pepper**

- 1.** Unroll and separate breadsticks; tie each end into a knot. Place on ungreased baking sheets. Brush with butter and sprinkle with seasoned salt and pepper.
- 2.** Bake at 375° for 10-15 minutes or until golden brown.

Frankie's Bride Cake

Let this hair-raising cake be the star of your next party. Because Frankie's bride is made with a convenient cake mix, you'll have plenty of time to decorate her BOOtifully!

—TASTE OF HOME TEST KITCHEN

PREP: 1¼ HOURS • **BAKE:** 35 MIN. + COOLING
MAKES: 16-20 SERVINGS

- 1 package yellow cake mix (regular size)
- 1 cup butter, softened
- 1 cup shortening
- 7½ to 8 cups confectioners' sugar
- ¼ cup milk
- 3 teaspoons vanilla extract
- ½ teaspoon salt

Purple and green paste food coloring
Large marshmallow, black raspberry candies, black shoestring licorice, green Jordan almond, red shoestring licorice, red colored sugar, red raspberry candy, green sour gummy stars, candy corn, large black spice gumdrops and black licorice pastels

1. Prepare cake mix according to package directions. Pour batter into two greased and floured 9-in. x 5-in. loaf pans.
2. Bake at 350° for 35-40 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. Place cakes end-to-end on a 22x8-in. covered board.
3. In a large bowl, cream butter and shortening until light and fluffy. Beat in 6 cups confectioners' sugar, milk, vanilla and salt. Beat in enough remaining confectioners' sugar to achieve spreading consistency. Set aside ¼ cup white frosting for hair. Remove 3 cups frosting; tint purple. Tint remaining frosting green.
4. For bride's face, frost the top and sides

of one cake with green frosting. Frost the second cake with a thin layer of purple frosting. Insert a medium star tip in each of two pastry bags; fill one bag with the remaining purple frosting and the other with the reserved white frosting. Pipe wavy purple hair with streaks of wavy white hair on bride.

5. Decorate the bride, using assorted candies. For eyes, use halved marshmallow, halved black raspberry candy and black shoestring licorice. Add a

Jordan almond nose. Make a smiling mouth and dimples using red shoestring licorice, red colored sugar and halved red raspberry candy.

6. For ears and earrings, insert gummy stars and candy corn into side of cake. Attach spice gumdrops for bolts. Use black shoestring licorice and black licorice pastels for scar. Add a spider made with a black raspberry candy and black shoestring licorice strips.



Blood Orange Punch

This tangy punch is festive, refreshing and a breeze to prepare. Instead of plain ice cubes, I add frozen orange juice cubes.

—SANDY MCKENZIE BRAHAM, MN

START TO FINISH: 5 MIN.
MAKES: ABOUT 3½ QUARTS

- 2 bottles (32 ounces each) cranberry juice, chilled**
- 1 cup lemon juice**
- ½ cup sugar**
- 1 bottle (33.8 ounces) blood orange Italian soda, chilled**
- Ice cubes**
- Wax candy fangs**

In a large punch bowl, combine cranberry juice, lemon juice and sugar; stir until sugar is dissolved. Just before serving, add the soda, ice and candy fangs.



Cheesenstein

Bring this cheese dip ball out—it'll be the talk of your gathering. I've done several variations of this recipe, changing it up to fit the party.

—NILA GRAHL GURNEE, IL

PREP: 45 MIN. + CHILLING
MAKES: 3 CUPS

- 2 packages (8 ounces each) cream cheese, softened
- $\frac{1}{4}$ cup mayonnaise
- 1 tablespoon Worcestershire sauce
- 1 teaspoon hot pepper sauce
- 2 cups (8 ounces) shredded cheddar cheese
- 6 bacon strips, cooked and crumbled
- 3 green onions, thinly sliced
- 2 cartons (4 ounces each) whipped cream cheese
- Moss-green paste food coloring
- 1 can (4 $\frac{1}{2}$ ounces) chopped ripe olives, drained
- 2 pepperoncini
- 3 colossal ripe olives
- 2 slices peeled parsnip
- Black decorating gel
- 1 pretzel rod
- 1 small cucumber
- Assorted fresh vegetables

1. In a large bowl, beat the cream cheese, mayonnaise, Worcestershire sauce and pepper sauce until smooth. Stir in the cheddar cheese, bacon and onions. Shape into a 5x4x3-in. rectangle; wrap in plastic wrap. Refrigerate until chilled.

2. Unwrap rectangle; place on a serving platter with a 3-in. side on top. Tint whipped cream cheese green; spread over top and sides of rectangle.

3. Add chopped ripe olives for hair and pepperoncini for ears. Cut one colossal olive in half; add parsnip slices and olive halves for eyes. With black decorating gel, pipe the brow, mouth and stitches.

4. Break pretzel rod in half; add a colossal olive to each end. Press into sides of head for bolts. Cut a small piece from end of cucumber for a nose (save remaining cucumber for another use). Serve with vegetables.

NOTE Look for pepperoncinis (pickled peppers) in the pickle and olive section of your grocery store.



Shrunkened Apple Heads in Citrus Cider

Granny Smith apples shaped like shriveled-up heads will surprise even the bravest goblins at your Halloween bash. The cool cider is very refreshing.

—ANNETTE ENGELBERT

BRUCE CROSSING, MI

PREP: 35 MIN. • **BAKE:** 2 HOURS + COOLING
MAKES: 17 SERVINGS (ABOUT 1 GALLON)

- 1 cup lemon juice**
- 1 tablespoon salt**
- 4 large Granny Smith apples**
- 16 whole cloves**
- 1 gallon apple cider**
- 1 can (12 ounces) frozen lemonade concentrate, thawed**

- 1.** In a small bowl, combine lemon juice and salt; set aside. Peel apples. Cut each apple from the stem to the blossom end; discard seeds and core. Using a sharp knife, carefully carve a face on the rounded side of each apple half. After carving, dip each apple in lemon juice mixture for 1 minute. Drain on paper towels.
- 2.** Arrange apple heads on a rack in a shallow baking pan. Bake at 250° for 2 hours or until apples begin to dry and shrink and are lightly browned on the edges. Cool on a wire rack. Insert cloves for eyes. Store in the refrigerator.
- 3.** Just before serving, combine apple cider and lemonade in a punch bowl. Float the shrunkened apple heads in the punch.

Monster Cutout Cookies

These spooky masterpieces are made from soft, spicy gingerbread and royal icing. Your crowd will scream for more.

—BROOKE TURNER ELIZABETHTON, TN

PREP: 45 MIN. + CHILLING

BAKE: 10 MIN./BATCH + COOLING

MAKES: 3 DOZEN

- $\frac{3}{4}$ cup shortening
- $\frac{1}{2}$ cup sugar
- 1 egg
- $\frac{1}{2}$ cup molasses
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon each ground cinnamon, ginger and cloves
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground nutmeg

ROYAL ICING

- 8 cups confectioners' sugar
- $\frac{1}{2}$ cup water
- 6 tablespoons meringue powder
- 1 teaspoon cream of tartar
- Paste food coloring of your choice

1. In a large bowl, cream shortening and sugar until light and fluffy. Beat in egg. Beat in molasses. Combine the flour, baking soda, cinnamon, ginger, cloves, salt and nutmeg; gradually add to creamed mixture and mix well. Divide dough in half. Refrigerate for at least 1 hour.
2. On a lightly floured surface, roll out each portion of dough to $\frac{1}{8}$ -in. thickness. Cut with a floured 3-in. gingerbread boy-shaped cookie cutter. Place 2 in. apart on greased baking sheets. Bake at 350° for 8-10 minutes or until edges are firm. Cool on wire racks.

3. For icing, in a large bowl, combine the confectioners' sugar, water, meringue powder and cream of tartar; beat on low speed just until combined. Beat on high for 4-5 minutes or until stiff peaks form. Tint with food coloring. (Keep unused icing covered at all times with a damp cloth. If necessary, beat again on high speed to restore texture.)

4. Frost and decorate cookies as desired. For mummy bandages, use basket weave pastry tip #46. For small detailed decorations, use round pastry tip #1 or #2.
- NOTES** Meringue powder is available from Wilton Industries. Call 1-800-794-5866 or visit www.wilton.com. Use of a coupler ring will allow you to easily change pastry tips for different designs.



Spooky Monster Sandwiches

Why serve chicken salad on ordinary rolls when you can make these deliciously creepy sandwiches?

—TASTE OF HOME TEST KITCHEN

PREP: 35 MIN.
MAKES: 1 DOZEN

- 2 cups cubed cooked chicken breast
- $\frac{1}{2}$ cup dried cranberries, optional
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{4}$ cup finely chopped onion
- $\frac{1}{4}$ cup chopped celery
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 12 dinner rolls, split and toasted
- 1 jar (15 ounces) process cheese sauce
- 24 pimiento-stuffed olives
- 12 pimiento strips
- 6 whole baby dill pickles, cut in half lengthwise

1. In a large bowl, combine the chicken, cranberries if desired, mayonnaise, onion, celery, salt and pepper. Fill rolls with chicken mixture.
2. Heat the cheese sauce to soften; drizzle or pipe over top of each sandwich to resemble hair. For each monster sandwich, attach olives for eyes, pimiento strips for noses and pickles for fangs.

Halloween Harvest



Hot Cider

I dress up traditional apple cider using lemonade, orange juice, honey and spices. It's a new version of the classic fall beverage.

—GLENN TOOMAN BOISE, ID

PREP: 5 MIN. • **COOK:** 45 MIN.
MAKES: 18 SERVINGS (4½ QUARTS)

- 4 cups water
- 2 teaspoons ground allspice
- 1 cinnamon stick (3 inches)
- Dash ground cloves
- 1 gallon apple cider or unsweetened apple juice
- 1 can (12 ounces) frozen lemonade concentrate, thawed
- $\frac{3}{4}$ cup orange juice
- $\frac{1}{2}$ cup honey
- 1 individual tea bag

1. In a large stockpot, combine the water, allspice, cinnamon stick and cloves. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes.

2. Add the remaining ingredients. Return just to a boil. Discard cinnamon stick and tea bag. Stir and serve warm.



Black Bean 'n' Pumpkin Chili

It's a Great Pumpkin chili recipe! Believe it or not, I discovered that pumpkin is what makes this dish so special. 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 QUARTS)

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

1. In a large skillet, heat oil over medium-high heat. Add the 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.

Pumpkin Snack Mix

A bowl of this delectable snack never lasts long. Feel free to use candy corn instead of the candy pumpkins—or a mix of both—if desired.

—SHIRLEY ENGSTROM GENOA, NE

PREP: 25 MIN. • **BAKE:** 1 HOUR + COOLING
MAKES: ABOUT 5½ QUARTS

- 3 quarts popped popcorn**
- 4 cups Cheerios**
- 4 cups Corn or Rice Chex**
- 2 cups salted peanuts**
- 1 cup packed brown sugar**
- ¾ cup light corn syrup**
- ¾ cup butter, cubed**
- 2 teaspoons vanilla extract**
- ½ teaspoon baking soda**
- 1 package (16 ounces) candy pumpkins**

1. In a large greased roasting pan, combine the popcorn, cereal and peanuts. In a large saucepan, combine the brown sugar, corn syrup and butter; bring to a rolling boil. Boil for 6 minutes, stirring occasionally. Remove from the heat; quickly stir in vanilla and baking soda until mixture is light and foamy.

2. Immediately pour over popcorn mixture; toss to coat. Bake, uncovered, at 250° for 1 hour, stirring every 15 minutes. Stir in candy pumpkins. Cool completely.



Autumn Vegetable Mash

I stop mashing before the veggies get too smooth because I like the chunky texture. But go ahead and keep mashing if you like them smoother.

—DANA BALTER NAPLES, FL

PREP: 20 MIN. • **COOK:** 20 MIN.
MAKES: 12 SERVINGS (¾ CUP EACH)

- 8 medium Yukon Gold potatoes, cut into 1-inch pieces**
- 6 medium parsnips, peeled and cut into 1-inch pieces**
- 2 large celery roots, peeled and cut into 1-inch pieces**
- 3 cups chicken broth**
- 2½ teaspoons salt, divided**
- ¾ cup 2% milk**
- 2 teaspoons garlic powder**
- ½ teaspoon pepper**

- 1.** In a Dutch oven, combine potatoes, parsnips, celery roots, broth and 2 teaspoons salt. Add water to cover vegetables. Bring to a boil. Reduce heat; cook, covered, for 15-20 minutes or until vegetables are tender.
- 2.** Using a slotted spoon, transfer the vegetables to a large bowl; reserve cooking liquid. Mash vegetables, gradually adding the milk, garlic powder, pepper, remaining salt and enough reserved cooking liquid to reach desired consistency.

Pumpkin Sloppy Joes

When my granddaughter gave me eight pumpkins she grew, I didn't know how I'd use them all up! Then I remembered this recipe from a dear friend—I'm glad I tried it. The recipe calls for canned pumpkin in case you don't have homegrown ones on hand.

—ELEANOR MCREYNOLDS SCOTT CITY, KS

START TO FINISH: 30 MIN.

MAKES: 8 SERVINGS

- 1** pound ground beef
- ½** cup chopped onion
- 1** garlic clove, minced
- 1** cup canned pumpkin
- 1** can (8 ounces) tomato sauce
- 2** tablespoons brown sugar
- 2** tablespoons prepared mustard
- 2** teaspoons chili powder
- ½** teaspoon salt
- 8** hamburger buns, split
- American and mozzarella cheese slices**

- 1.** In a large skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Stir in the pumpkin, tomato sauce, brown sugar, mustard, chili powder and salt. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes.
- 2.** Meanwhile, cut American cheese slices with a pumpkin-shaped cookie cutter. Cut mozzarella cheese into shapes (triangles, half-circles, etc.) to make pumpkin faces. Spoon meat mixture onto buns and top each with a pumpkin.



Festive Pumpkin Dip

You can either serve this snack dip inside bread per the recipe, or you can dress it up inside a festive pumpkin (as shown).

—EVELYN KENNEL ROANOKE, IL

PREP: 20 MIN. + CHILLING
MAKES: 3 CUPS

- 12 ounces cream cheese, softened
- $\frac{3}{4}$ cup canned pumpkin
- 2 tablespoons taco seasoning
- $\frac{1}{8}$ teaspoon garlic powder
- $\frac{1}{2}$ cup chopped dried beef
- $\frac{1}{2}$ cup chopped green pepper
- $\frac{1}{2}$ cup chopped sweet red pepper
- 1 can (2 $\frac{1}{4}$ ounces) sliced ripe olives, drained
- 1 round loaf (1 pound) Italian or pumpernickel bread, optional
- Fresh vegetables, crackers or corn chips

1. In a bowl, beat cream cheese, pumpkin, taco seasoning and garlic powder until smooth. Stir in beef, peppers and olives. Cover and refrigerate until serving.
2. If desired, just before serving, cut top off bread; scoop out bread from inside, leaving a $\frac{1}{2}$ -in. shell (save the bread from inside to make croutons or bread crumbs or save for another use). Fill shell with cream cheese mixture. Serve with vegetables, crackers or corn chips.

Pumpkin Hot Pockets

The combination of simple ingredients in these hand-held sandwiches are sure to please kids and adults alike come fall.

—TASTE OF HOME TEST KITCHEN

PREP: 30 MIN. • **BAKE:** 15 MIN.
MAKES: 8 SERVINGS

- 1 package (15 ounces) refrigerated pie pastry**
- 3 tablespoons honey mustard**
- $\frac{1}{2}$ pound fully cooked ham, thinly sliced**
- 3 tablespoons thinly sliced green onions**
- $\frac{1}{2}$ cup shredded Swiss cheese**
- $\frac{1}{2}$ cup shredded Monterey Jack cheese**
- 2 egg yolks**
- 4 to 6 drops red food coloring**
- 1 egg white**
- 2 to 3 drops green food coloring**

1. On a lightly floured surface, roll one sheet of pastry into a 15-in. circle. Using a floured 5x4-in. pumpkin cookie cutter, cut out eight pumpkins. Repeat with remaining pastry. Spread mustard over eight pumpkins. Layer with ham, onions and cheeses to within $\frac{3}{4}$ in. of edges.

2. In a small bowl, beat yolks with enough red food coloring to achieve an orange color. In another small bowl, beat egg white with green food coloring. Brush orange mixture over edges of pastry. Top with remaining pumpkins. Press edges to seal; cut with a pastry wheel. Brush the stems with green mixture and pumpkins with orange.

3. Transfer to greased baking sheets. Bake at 400° for 15 minutes or until browned.



Wiggly Pumpkins

Pumpkin-shaped cookie cutters form these festive hand-held treats.

My grandkids love them!

—FRANCES POSTE WALL, SD

PREP: 45 MIN. + CHILLING**MAKES:** 14-16 SERVINGS

2 packages (6 ounces each) orange gelatin

2½ cups boiling water

1 cup cold milk

1 package (3.4 ounces) instant vanilla pudding mix

Candy corn

Black licorice and/or gumdrops

Dissolve gelatin in water; set aside for 30 minutes. Whisk milk and pudding mix until smooth, about 1 minute. Quickly pour into gelatin; whisk until well blended. Pour into a greased 13x9-in. pan. Chill until set. Cut into circles or use a pumpkin-shaped cookie cutter. Just before serving, add candy eyes and mouths.

Pumpkin Lasagna

Even friends who aren't big fans of pumpkin are surprised by this delectable lasagna. Canned pumpkin and no-cook noodles make it a cinch to prepare.

—TAMARA HURON NEW MARKET, AL

PREP: 25 MIN. • **BAKE:** 55 MIN. + STANDING
MAKES: 6 SERVINGS

- $\frac{1}{2}$ pound sliced fresh mushrooms
- 1 small onion, chopped
- $\frac{1}{2}$ teaspoon salt, divided
- 2 teaspoons olive oil
- 1 can (15 ounces) solid-pack pumpkin
- $\frac{1}{2}$ cup half-and-half cream
- 1 teaspoon dried sage leaves
- Dash pepper
- 9 no-cook lasagna noodles
- 1 cup reduced-fat ricotta cheese
- 1 cup (4 ounces) shredded part-skim mozzarella cheese
- $\frac{3}{4}$ cup shredded Parmesan cheese

1. In a small skillet, saute the mushrooms, onion and $\frac{1}{4}$ teaspoon salt in oil until tender; set aside. In a small bowl, combine the pumpkin, cream, sage, pepper and remaining salt.

2. Spread $\frac{1}{2}$ cup pumpkin sauce in an 11x7-in. baking dish coated with cooking spray. Top with three noodles (noodles will overlap slightly). Spread $\frac{1}{2}$ cup pumpkin sauce to edges of noodles. Top with half of mushroom mixture, $\frac{1}{2}$ cup ricotta, $\frac{1}{2}$ cup mozzarella and $\frac{1}{4}$ cup Parmesan cheese. Repeat layers.

Top with remaining noodles and sauce.
3. Cover and bake at 375° for 45 minutes. Uncover; sprinkle with remaining

Parmesan cheese. Bake 10-15 minutes longer or until cheese is melted. Let stand for 10 minutes before cutting.



Taste of Home®

Holiday

Halloween Parties

general index

Check here for an index that lists recipes by type and main ingredient.

Appetizers & Snacks

Black Widow Dip
Bloodshot Eyeballs
Boo-Ya Mini Pizzas
Cheesenstein
Crunchy Monster Claws
Festive Pumpkin Dip
Goblins with Pumpkin Dip
Leg Bones
Pumpkin Snack Mix
Slugs in Butter
Spicy Skeleton Ribs
Spooky Snacks
Stuffed Potato Ghosts
Witch's Hairy Finger Breadsticks

Apples

Hot Cider
Shrunken Apple Heads in Citrus Cider
Wiggly-Worm Baked Apples

Artichokes

Haunted Antipasto Salad

Bananas

Banana Ghosts and Berry Ghouls

Beans

Black Bean 'n' Pumpkin Chili

Beef & Ground Beef

Beef Stew with Ghoulish Mashed Potatoes
Jack-o'-Lantern Burgers
Pumpkin Sloppy Joes

Berries

Banana Ghosts and Berry Ghouls
Blood Orange Punch
Ghoul Punch
Imagination Punch

Beverages

Blood Orange Punch
Boo Beverage
Bubblin' Swamp Juice

Ghoul Punch

Hot Cider

Imagination Punch

Shrunken Apple Heads in Citrus Cider

Breads

Chili-Filled Coffin
Leg Bones
Witch's Hairy Finger Breadsticks

Brownies

Brownie Spiders
Great Pumpkin Brownie

Burger

Jack-o'-Lantern Burgers

Cakes & Cupcakes

Batty Bats
Black Cat Cupcakes
Frankie's Bride Cake

Candies

Halloween Candy Bark
Spiderweb Candy

Caramel

Ghost Caramel Pears

Cheese & Cream Cheese

Black Widow Dip
Boo-Ya Mini Pizzas
Cheesenstein
Festive Pumpkin Dip
Goblins with Pumpkin Dip
Ham 'n' Cheese Spiders
Jack-o'-Lantern Burgers
Pumpkin Hot Pockets
Spicy Skeleton Ribs
Spooky Monster Sandwiches
Stuffed Potato Ghosts
Witch's Cauldron Tortellini
Witch's Hairy Finger Breadsticks

Cherries

Slimy Red Goop Salad

Chicken

Crunchy Monster Claws
Freaky Hand Sandwiches
Leatherface Potpie
Spicy Skeleton Ribs
Spooky Monster Sandwiches

Chocolate

Banana Ghosts and Berry Ghouls
Batty Bats
Black Cat Cupcakes
Brownie Spiders
Cream Puff Monsters
Goblin Chewies
Great Pumpkin Brownie
Halloween Candy Bark
Marshmallow Witches
Spiderweb Candy

Cookies

Goblin Chewies
Monster Cutout Cookies

Desserts (also see Brownies; Candies; Cookies)

Banana Ghosts and Berry Ghouls
Cream Puff Monsters
Ghostly Custards
Marshmallow Witches
Wiggly Pumpkins
Wiggly-Worm Baked Apples

Eggs

Bloodshot Eyeballs

Fruit (also see specific kinds)

Ghost Caramel Pears
Wiggly-Worm Baked Apples

Ham

Ham 'n' Cheese Spiders
Pumpkin Hot Pockets

Lemon & Lime

Ghoul Punch
Imagination Punch
Shrunken Apple Heads in Citrus Cider

Lettuce

Haunted Antipasto Salad

Main Dishes

Leatherface Potpie
Mummies on a Stick
Pumpkin Lasagna

Marshmallows

Bubblin' Swamp Juice
Marshmallow Witches

Oats

Goblin Chewies

Oranges

Blood Orange Punch
Boo Beverage
Slimy Red Goop Salad
Wiggly Pumpkins

Pasta

Pumpkin Lasagna
Slugs in Butter
Wigglin' Worm Salad
Witch's Cauldron Tortellini

Peanuts & Peanut Butter

Pumpkin Snack Mix
Spooky Snacks

Peppers

Black Widow Dip

Popcorn

Pumpkin Snack Mix

Pork (also see Ham)

Mummies on a Stick
Squirmy Wormy Sandwiches

Potatoes

Beef Stew with Ghoulish Mashed Potatoes
Slugs in Butter
Stuffed Potato Ghosts
Wicked Witch Stuffed Potatoes

Pumpkin

Black Bean 'n' Pumpkin Chili
Festive Pumpkin Dip
Ghostly Custards
Goblins with Pumpkin Dip
Pumpkin Lasagna
Pumpkin Sloppy Joes

Salads

Haunted Antipasto Salad
Slimy Red Goop Salad
Witch's Cauldron Tortellini

Sandwiches

Freaky Hand Sandwiches
Ham 'n' Cheese Spiders
Pumpkin Hot Pockets
Pumpkin Sloppy Joes
Spooky Monster Sandwiches
Squirmy Wormy Sandwiches

Side Dishes

Autumn Vegetable Mash
Wicked Witch Stuffed Potatoes
Wigglin' Worm Salad

Slow Cooker

Beef Stew with Ghoulish Mashed Potatoes
Black Bean 'n' Pumpkin Chili

Soups, Stews & Chili

Beef Stew with Ghoulish Mashed Potatoes
Black Bean 'n' Pumpkin Chili
Chili-Filled Coffin
Southwest Ghost Town Soup

Tomatoes

Boo-Ya Mini Pizzas

Tortillas

Goblins with Pumpkin Dip

Vegetables (also see specific kinds)

Autumn Vegetable Mash
Southwest Ghost Town Soup

alphabetical index

Check here for a complete list of the recipes this eBook has to offer.

A

Autumn Vegetable Mash

B

Banana Ghosts and Berry Ghouls
Batty Bats
Beef Stew with Ghoulish Mashed Potatoes
Black Bean 'n' Pumpkin Chili
Black Cat Cupcakes
Black Widow Dip
Blood Orange Punch
Bloodshot Eyeballs
Boo Beverage
Boo-Ya Mini Pizzas
Brownie Spiders
Bubblin' Swamp Juice

C

Cheesenstein
Chili-Filled Coffin
Cream Puff Monsters
Crunchy Monster Claws

F

Festive Pumpkin Dip
Frankie's Bride Cake
Freaky Hand Sandwiches

G

Ghost Caramel Pears
Ghostly Custards
Ghoul Punch
Goblin Chewies
Goblins with Pumpkin Dip
Great Pumpkin Brownie

H

Halloween Candy Bark
Ham 'n' Cheese Spiders
Haunted Antipasto Salad
Hot Cider

I

Imagination Punch

J

Jack-o'-Lantern Burgers

L

Leatherface Potpie
Leg Bones

M

Marshmallow Witches
Monster Cutout Cookies
Mummies on a Stick

P

Pumpkin Hot Pockets
Pumpkin Lasagna
Pumpkin Sloppy Joes
Pumpkin Snack Mix

S

Shrunken Apple Heads in Citrus Cider
Slimy Red Goop Salad
Slugs in Butter
Southwest Ghost Town Soup
Spicy Skeleton Ribs
Spiderweb Candy
Spooky Monster Sandwiches
Spooky Snacks
Squirmy Wormy Sandwiches
Stuffed Potato Ghosts

W

Wicked Witch Stuffed Potatoes
Wigglin' Worm Salad
Wiggly Pumpkins
Wiggly-Worm Baked Apples
Witch's Cauldron Tortellini
Witch's Hairy Finger Breadsticks