

RECIPE  LION

29 SPOOKY HALLOWEEN RECIPE IDEAS



DISCOVER YOUR INNER CHEF

23 Spooky Halloween Recipe Ideas

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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com

Letter from the Editors

Dear Cooking Enthusiast:

Fall is here and Halloween is right around the corner, which means parties and trick-or-treats. What a wonderful time to enjoy with family, friends and the kids! This is the perfect time to break out your creative cooking skills and explore some spooky Halloween recipe ideas. A sure-fire way to make your Halloween party a blast is with tasty and inventive treats, but what to make? Sweet snacks are always a hit like cookies or brownies, but a really eye-catching drink can really make an impression.

This collection of 23 spooky Halloween recipe ideas includes plenty of fun alcoholic and some non-alcoholic drink recipes, like the tasty Halloween test tube shooters. It also includes snacks like pumpkin cookies, brownies and rice-crispy inspired treats shaped like bugs. Check out the other unique Halloween recipes like very un-ordinary sandwiches and savory soups. Be sure to plan your menu early and have fun making these recipes. Whether it's to scare your guests or wow them, whatever your pleasure.

For more delicious Halloween recipe ideas, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Have a great Halloween filled with tricks and treats!

Sincerely,

The Editors of RecipeLion

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Halloween Party Drink Recipes

Halloween Test Tube Shooters

By: Mealtime.org



These Halloween Test Tube Shooters are tons of fun to make. This is a great non-alcoholic party drink fun for kids and adults, that you'll be sure to add to your Halloween drink recipes list for several years to come.

Serves: 18

Ingredients

- 1 package of (3-ounce) orange-colored gelatin powder, such as orange, peach or apricot
- 1 cup boiling water
- 1 can (15-ounce) peaches, apricots or pears in juice or extra-light syrup, not drained
- 2 ¹/₄ cups purple grape juice
- ¹/₄ cup hot-chocolate mix

Instructions

1. Mix gelatin powder and boiling water until the powder completely dissolves, about 2 minutes.
2. Purée the canned fruit in a blender or food processor until completely smooth.
3. Mix with gelatin and divide between 18, 2-ounce test tubes; you should fill each test tube about half way.
4. Refrigerate until firm. Heat the grape juice in a sauce pan until simmering. Stir in the hot-chocolate mix until it dissolves; refrigerate.

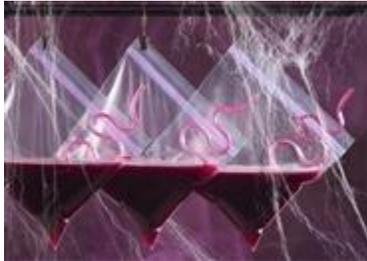
5. To serve: Fill the test tubes with the grape-juice mixture. Poke a skewer down the sides of the test tube into the gelatin so that the grape-juice mixture flows down creating dark stripes through the orange gelatin.

Notes

Note: For adults; in place of the grape-juice mixture substitute with 2 1/4 cups sparkling wine.

Cran-Cherry Plasma Transfusion

By: Mealtime.org



A healthy and delicious concept for Halloween drink recipes that are a nice alternative to the extra sweet soft drinks. The Cran-Cherry Plasma Transfusion is so inventive made out of zipper-lock bags, twisty straws and curtain rings.

Serves: 6

Ingredients

- 1 can (14 1/2-ounce) dark, sweet cherries
- 1 can (15-ounce) fruit cocktail
- 2 cups cranberry juice cocktail
- For transfusion bags:
- 6 zipper-lock sandwich bags
- 6 straws, twisted or flexible
- 6 shower curtain rings

Instructions

1. Puree the cherries and fruit cocktail, with their liquids, in a blender or food processor until smooth.
2. Mix in the cranberry juice cocktail and refrigerate until chilled.
3. To prepare the "transfusion bags," punch a hole with a hole-punch in the corner of one layer of a zipper-lock sandwich bag just below the zipper.
4. Insert a twisty straw or flexible straw in the hole and punch another hole in the same corner of the bag through both layers, just above the zipper.

5. Thread a shower curtain ring through that hole.
6. Repeat with remaining bags, straws and shower curtain rings.
7. To serve, pour 1 cup of the cranberry-cherry mixture into each bag and seal.
8. Hang by the shower curtain rings on hooks.
9. Guests can hold their drink by the ring and sip through the straw.

Vampire's Kiss

By: Crystal Head Vodka

Time to get into the Halloween spirit and tap into the vampire world with this delicious Vampire's Kiss, a tasty drink. This is one of the easiest Halloween party drink recipes you can find out there with only two ingredients.

Serves: 1

Ingredients

- 1 1/2 ounces Crystal Head Vodka
- 1/2 ounce Pama Liqueur

Instructions

1. Fill cocktail shaker with ice and add Crystal Head Vodka and Pama Liqueur.
2. Shake well and strain into a martini glass.

Crimson Gash Cocktail

By: Freixenet USA



If you're looking for perfect, creepy Halloween recipes for your big party, look no further for your featured drink. The Crimson Gash Cocktail is the ideal mix of disturbing yet sweet that will have your guests' skin crawling with delight.

Serves: 1

Ingredients

- Cocktail:
- 1 1/2 tablespoons Cointreau
- 1/4 teaspoon blood orange bitters
- Freixenet Cordon Negro Brut Cava to top with
- Blood Garnish:
- 1/4 cup grenadine syrup
- 1/3 cup sugar
- 2 pinches of corn starch

Instructions

Blood Garnish:

1. Add grenadine syrup to a small pot on medium to low heat.
2. Slowly add in sugar bit by bit stirring constantly until all is dissolved.

3. Stir in two pinches of corn starch and bring to a boil. Let mixture boil for 3-4 minutes.
4. Turn off burners and while hot use the back of a spoon to drip sugar mixture on the inside edges of a small glass.
5. Keep glasses in fridge until ready to serve.

Crimson Gash Cocktail:

1. Mix Cointreau and bitters together with ice.
2. Strain into the chilled “blood rimmed” glass and top with chilled Freixenet Cordon Negro Brut cava.
3. Serve immediately.

Notes

Prep the “blood” on the glasses in advance, then simply mix the cocktail and serve.

Lobotomy

By: Crystal Head Vodka

Just try and keep your head about you with this sweet and sour Lobotomy drink. You won't want to try any other recipes for Halloween alcoholic drinks again after you get a taste of this.

Serves: 1

Ingredients

- 1 1/2 ounces Crystal Head Vodka
- 1/4 ounce sour mix
- 1/4 ounce Triple Sec
- 1/4 ounce cranberry juice
- Pinch of sugar
- 8 muddled raspberries
- Squeeze of lemon juice

Instructions

1. Muddle Raspberry with lemon juice, add all the other ingredients.
2. Shake with ice and pour in martini glass (for girls) and on the rocks (for guys)

Poisoned Apple Wine-tail

By: Yellow Tail



Dare your party patrons to give this Poisoned Apple Wine[tail] drink a try. When thinking of recipes for Halloween alcoholic drinks this tempting option should be at the top of your list.

Serves: 1

Ingredients

- 1 ounce Licor 43
- 1 ounce apple Juice
- $\frac{1}{2}$ Southern Comfort
- 1 ounce Yellow Tail cabernet
- Apple Slices and a Cinnamon Stick for garnish

Instructions

1. Combine all ingredients in a mixing glass except Cabernet.
2. Shake with ice and strain over ice in a tall glass.
3. Top with Cabernet.
4. Stir before drinking.

Swamp Juice

By: Freixenet USA



This is a great idea for Halloween drink recipes. This sweet Swamp Juice might look like it came straight from murky water, but your guests are sure to drink up this tasty drink.

Ingredients

- 4 ounces Green health fruit and vegetable drink
- 4 ounces Freixenet Cordon Negro Brut Cava
- vodka to top off or splash with
- Fresh lychees, peeled

Instructions

1. Mix $\frac{1}{2}$ green juice and $\frac{1}{2}$ chilled Freixenet Cordon Negro Brut cava in a glass.
2. Add a splash of vodka.
3. Spear a peeled lychee with a cocktail stirrer to garnish.
4. Serve immediately.

Autumn Side Car Wine-tail

By: Yellow Tail



When looking for easy drink recipes you must add this one to your menu. Fall is the perfect time of year to make this fruity Autumn Side Car Wine-tail. It's a fun twist on the traditional sangria.

Serves: 1

Ingredients

- 1 ounce Yellow Tail chardonnay
- ½ ounce brandy
- Splash of agave nectar
- 2 slices of orange
- 2 fresh basil leaves
- Float of Grand Marnier
- Garnish orange twist
- White sugar to rim glass

Instructions

1. In the bottom of a mixing glass, add the orange slices, agave nectar, and basil leaves then muddle well.
2. Add Ice, Yellow tail Chardonnay and Brandy.

3. Shake well then double strain into a chilled martini glass rimmed in sugar.

Sweet Halloween Snack Recipe Ideas

Black Cherry Fruit Bats

By: the Discovery Box



Your kids will love these Black Cherry Fruit Bats. A perfect Halloween Snack Recipe to put in their lunches or give out to trick-or-treaters.

Yields: 24

Ingredients

- 2 (3-ounce) packages black-cherry gelatin (dry)
- $\frac{3}{4}$ cup water
- $\frac{1}{2}$ cup grape juice
- $\frac{1}{2}$ teaspoon lemon juice

Instructions

1. Empty both packages of dry gelatin powder into a large bowl.
2. In a medium saucepan, stir together the water and juice; bring to a full boil then remove pan from heat.
3. Pour hot juice mixture slowly into bowl, stirring constantly with a large spoon.
4. Keep stirring for two minutes or until all granules have dissolved. Add lemon juice and stir to mix.
5. Pour mixture into a 9-inch round or square pan and place pan in refrigerator.

6. Chill for at least 3 hours or until firm.
7. Cut into squares with a knife, or into bat-shapes with cookie cutters (available at craft stores or discount department stores) dipped in hot water.
8. If pieces are hard to get out, set the entire pan for a minute onto a cookie sheet filled with a quarter-inch of hot water. Keep chilled.

Citrus Orange Pumpkins

By: the Discovery Box



Make up a fun batch of Citrus Orange Pumpkins for your next Halloween party. When it comes to simple Halloween recipe ideas this one is great. Their even low in sugar!

Yields: 24

Ingredients

- 2 (3-ounce) packages orange gelatin (dry)
- $\frac{3}{4}$ cup water
- $\frac{1}{2}$ cup orange juice (no pulp) or lemonade
- $\frac{1}{2}$ teaspoon lemon juice

Instructions

1. Empty both packages of dry gelatin powder into a large bowl.
2. In a medium saucepan, stir together the water and juice; bring to a full boil then remove pan from heat.
3. Pour hot juice mixture slowly into bowl, stirring constantly with a large spoon.
4. Keep stirring for two minutes or until all granules have dissolved. Add lemon juice and stir to mix.
5. Pour mixture into a 9-inch round or square pan and place pan in refrigerator.
6. Chill for at least 3 hours or until firm.

7. Cut into squares with a knife, or into bat-shapes with cookie cutters (available at craft stores or discount department stores) dipped in hot water.
8. If pieces are hard to get out, set the entire pan for a minute onto a cookie sheet filled with a quarter-inch of hot water. Keep chilled.

Notes

Use pumpkin-shaped cookies cutters as desired.

Granola Bugs

By: Mealtime.org



Spark the imaginative side of your kids or party guests with these cute Granola Bugs. Not only do they make great Halloween recipes, they can also be fun after school snacks or go along with lunches.

Yields: 60

Ingredients

- 1 1/2 cups crispy rice cereal
- 1 cup whole-grain, unsweetened wheat cereal
- 1 1/2 cups quick-cooking oats
- 1 teaspoon ground cinnamon
- 1 can (20-ounce) crushed pineapple in juice, drained
- 1 can (15 1/4-ounce) peach halves, drained and finely chopped
- 1/2 cup firmly packed, light-brown sugar
- 1/2 cup light corn syrup
- 1/2 cup chunky peanut butter
- 1 teaspoon vanilla extract
- 20 licorice strings

Instructions

1. Mix rice cereal, whole-grain cereal, oats and cinnamon in mixing bowl until well combined; set aside.
2. Place pineapple and peaches between several layers of paper towels and blot to absorb excess moisture; set aside.

3. Heat brown sugar and corn syrup in a saucepan over medium-high heat until boiling.
4. Remove from heat and mix in peanut butter until melted. Stir in vanilla.
5. Pour mixture over cereal mixture and mix until thoroughly combined.
6. Mix in drained and blotted fruit. Pack into a 9x13-inch glass baking dish and set aside until firm, about 20 minutes.
7. Cut into 60 squares. To make the bugs, form each square with your hands into an egg shape with a flat bottom.
8. Insert small pieces of licorice to represent antennae and legs.

Munch A Roaches

By: Mealtime.org



Making a unique Halloween snack recipe can add some great fun and flavor to any Halloween party or even after school snack. These Munch A Roaches take a creepy, cute approach to the traditional rice crispy treat.

Serves: 24

Ingredients

- 1 can (15-ounce) tropical fruit salad, drained and finely chopped
- 3 tablespoons butter or margarine
- 1 package (10 1/2 ounce) mini-marshmallows
- 6 cups crispy rice cereal
- 48 currants or dried blueberries
- 10 licorice laces, any color

Instructions

1. Sandwich the fruit between 2 layers of paper towel and blot away as much moisture as possible.
2. Melt butter in a large pot over medium heat.
3. Add the marshmallows and stir until melted.
4. Remove from heat and stir in fruit and crisped rice cereal until cereal is uniformly moistened.
5. Scrape onto a sheet pan and cool.
6. Wet your hands and form cereal mixture into 24 tablespoon size, egg-shaped balls (bodies) and 24, 1 1/2 teaspoon size balls (heads).

7. Stick the heads onto the bodies and decorate with currants or dried blueberries for eyes, and small pieces of licorice for legs and antenna.

Pumpkin Chocolate Chip Cookie Recipe

By: King Arthur Flour



For Halloween recipes fun to make each year the perfect choice is this Pumpkin Chocolate Chip Cookie Recipe. With a zesty sweet taste, they go over well with the kiddies and are great for throughout the season.

Serves: 62

Cooking Time: 18 min

Ingredients

- Cookies:
- 2 ¹/₄ cups King Arthur unbleached all-purpose flour
- 1 teaspoon baking powder
- ¹/₂ teaspoon baking soda
- ¹/₂ teaspoon salt
- 1 ¹/₂ teaspoons cinnamon
- ¹/₂ teaspoon ground ginger
- 1 cup unsalted butter, softened
- ¹/₂ cup brown sugar
- ¹/₂ cup granulated sugar
- 1 (15-ounce) can pumpkin
- 2 large eggs
- 1 teaspoon vanilla extract
- grated zest of 1 orange, optional
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts
- Glaze:

- 1 1/2 cups confectioners' sugar
- 2 1/2 tablespoons milk
- 1/2 teaspoon vanilla extract

Instructions

Cookies:

1. Preheat the oven to 375°F.
2. Spray baking sheets with cooking spray or line with parchment paper. Set aside.
3. Whisk together the flour, baking powder, soda, salt and spices in a medium bowl. Set aside.
4. With an electric mixer set on medium speed, cream together the butter and sugars.
5. Scrape down the sides of the bowl, and then add the pumpkin, eggs, vanilla and orange zest, beating well to blend.
6. Slowly add the dry ingredients, beating well to blend. Stir in the chocolate chips and walnuts.
7. Using a tablespoon scoop, drop the dough onto the prepared baking sheets.
8. Bake at 375 degrees F on the middle oven rack for about 18 minutes, until edges are lightly browned.
9. Let cool on the baking sheets 5 minutes before transferring to racks to cool.
10. While the cookies are still warm, press two chocolate chips into the cookie to make eyes for the pumpkin.

Glaze:

1. Stir together the sugar, milk and vanilla until the glaze is smooth.
2. Dip the tops of the cookies in the glaze and put back on the racks to set, or drizzle in a pumpkin pattern as we did for the photo.

Pumpkin Cupcakes with Orange Cream Cheese Frosting

By: King Arthur Flour



For a quick and scrumptious Halloween snack recipe make these Pumpkin Cupcakes with Orange Cream Cheese Frosting. With spiced and sweet flavors that go perfect together this cupcake is to die for.

Serves: 21

Cooking Time: 20 min

Ingredients

- Cupcakes:
- $\frac{3}{4}$ cup unsalted butter, at room temperature
- 1 package pumpkin spice cake mix
- $\frac{1}{2}$ cup diced crystallized ginger or ginger mini-chips
- $\frac{3}{4}$ cup water
- Orange Cream Cheese Frosting:
- 8 ounces cream cheese
- $\frac{1}{2}$ cup vegetable shortening
- $\frac{1}{8}$ teaspoon orange oil
- 1 tablespoon orange zest
- 4 cups glazing sugar or confectioners' sugar, sifted

Instructions

Cupcakes:

1. Preheat the oven to 350 degrees F.
2. Line two muffin tins with 21 papers, and spray the insides of the papers to keep the cakes from tearing when you eat them.
3. Fill the 3 remaining wells of the muffin tin halfway with water.
4. For the cake: In a large mixing bowl, cream the butter until light and fluffy. Add half of the pumpkin spice mix and stir until well-blended.
5. Add the eggs, one at a time, beating well and scraping the bowl after each addition.
6. Stir in the crystallized ginger (if you're using it; and you really should, as it makes these cupcakes something special).
7. Add the water 1/4 cup at a time.
8. Alternately with the remaining mix, mixing until well-blended after each addition.
9. Scoop the batter into the cups, filling each cup about 2/3 full.
10. Bake the cakes in a preheated 350 degrees F oven for 18 to 20 minutes, until a cake tester inserted into the center comes out clean.
11. Remove from the oven, and let the cupcakes cool in the pan for 5 minutes before taking them out of the pan and placing them on a rack to cool completely before frosting.

Frosting:

1. Beat the cream cheese and shortening together until smooth.
2. Add the oil and zest, beating well.
3. Add the glazing or confectioners' sugar one cup at a time, beating until fluffy.
4. Scrape the bowl once more, beat for one more minute, and then use to frost the cupcakes.

Trick or Treat Chocolate Covered Bacon

By: Patricia Mendez, Easy Entertaining for Beginners



You must try this sweet and salty unique Halloween snack recipe. Trick or Treat Chocolate Covered Bacon, what a concept! Give it a try, I insist you'll be pleasantly surprised by this unexpected idea.

Ingredients

- 2 pounds thick sliced bacon
- 2 (8-ounce) bars semi-sweet baking chocolate
- 2 tablespoons butter, melted
- Orange sprinkles

Instructions

1. Fry bacon until crisp and drain on paper towels.
2. Cut each slice in half.
3. Melt chocolate according to package directions in microwave and mix with butter.
4. Dip bacon slices into chocolate mixture with tongs.
5. Drain on cooling rack over aluminum foil and sprinkle with orange sprinkles.
6. Let cool for 2 hours or until chocolate has hardened.
7. Cut into halves again for bite-size pieces.
8. Store in airtight container in fridge. Use within 1-3 days.

Spiderweb Brownies

By: King Arthur Flour



The kids or even adults are going to love these Spiderweb Brownies. Delicious all year round but make a wonderful Halloween snack recipe.

Serves: 24

Cooking Time: 30 min

Ingredients

- Spiderweb topping:
 - 4 ounces cream cheese, at room temperature
 - 1 quart King Arthur unbleached all-purpose flour
 - 1 large egg yolk
 - 1 teaspoon mint flavoring (optional)
 - 2 tablespoons sugar
- Fudge Brownies:
 - 1 cup unsalted butter
 - 2 ¹/₄ cups sugar
 - 4 large eggs
 - 1 ¹/₄ cups double-dutch dark cocoa or dutch-process cocoa
 - 1 teaspoon salt
 - 1 ¹/₂ cups King Arthur unbleached all-purpose flour
 - 2 cups chocolate chips
 - 1 teaspoon baking powder
 - 1 teaspoon espresso powder
 - 1 tablespoon vanilla extract

Instructions

Brownie Mix:

1. Preheat the oven to 350 degrees F. Lightly grease a 9" x 13" pan
2. In a medium-sized microwave-safe bowl, or in a saucepan set over low heat, melt the butter, then add the sugar and stir to combine.
3. Return the mixture to the heat (or microwave) briefly, just until it's hot (about 110°F to 120°F), but not bubbling; it'll become shiny looking as you stir it. Heating this mixture a second time will dissolve more of the sugar, which will yield a shiny top crust on your brownies.
4. While the sugar heats a second time, crack the 4 eggs into a bowl, and beat them with the cocoa, salt, baking powder, espresso powder, and vanilla till smooth.
5. Add the hot butter/sugar mixture, stirring until smooth.
6. Add the flour and chips, again stirring until smooth.
7. Spoon the batter into a lightly greased 9" x 13" pan.
8. Bake the brownies for about 30 minutes, until a cake tester inserted into the center comes out clean, or with just a few moist crumbs clinging to it. The brownies should feel set on the edges, and the center should look very moist, but not uncooked. Remove them from the oven and cool on a rack before cutting and serving.

Spiderweb Topping:

1. Combine the cream cheese, sugar and flour in a small bowl, and mix until smooth.
2. Add the egg yolk and flavoring (if using), mixing until smooth once again.
3. Transfer the mixture to a disposable pastry bag, and cut just the very tip off the end, as shown.
4. Place a small pool of the mixture in the center of the brownie batter. Draw circles around this pool, about 1 inch apart, moving out from the center each time.
5. Once the circles are drawn, take a table knife, wet the tip, and draw it back and forth through the circles.
6. The knife will draw the cream cheese filling into arcs, as you see here.

7. Once you've gone all the way around the circles, take up your pastry bag again.
8. Use the remaining filling to trace the path where the knife travelled, to create the spokes of the web.
9. Bake the brownies at 350 degrees F for 30 minutes, until the brownies just barely pull away from the edge of the pan.
10. The center will rise while baking, but will sink back level once the brownies are cool.
11. Remove them from the oven and cool before cutting.

Notes

If you want the chocolate chips to remain intact in the baked brownies, rather than melting in, let the batter cool in the bowl for about 20 minutes before stirring in the chips.

Recipes for Halloween Party Food

Eyeball Sub

By: Mealtime.org



Halloween recipes can be a blast to make with the family. So get your kids excited and break away from the sweet for a bit with these Eyeball Sub sandwiches. I can't decide if they are cute or creepy but I love them.

Serves: 12

Ingredients

- 1/2 cup drained canned cannellini beans or other white beans
- 1 large egg, lightly beaten
- 1 1/2 tablespoons ketchup
- 1 tablespoon apple butter
- 1 tablespoon soy sauce
- 1 1/2 pounds ground turkey
- 8 pitted colossal green olives, cut in 3 round slices
- 2 cans (15-ounce each) tomato sauce with Italian herbs
- 1 -2 small black olives, cut in 1/4-inch dice, you will need 24 pieces
- 12 small club rolls (about 5-inches long), split
- 1 1/2 cups shredded mozzarella cheese

Instructions

1. Preheat oven to 400 degrees F.
2. Mash the beans with a fork, potato masher or food processor until completely smooth.
3. Mix with egg, ketchup, apple butter and soy sauce.

4. Mix into the ground turkey using your hands until completely incorporated.
5. Wet your hands with cold water, form 24, 1-1/2-inch meatballs, and put them on 2 sheet pans leaving plenty of space in between.
6. Push a green olive ring deeply into the center of each meatball, with the circular side facing up.
7. Mold the meat around the olive into a football shape so that each meatball looks like an eye.
8. Bake at 400 degrees F for 10 minutes until the meat is cooked through.
9. While the eyeballs are cooking heat the tomato sauce in a saucepan until simmering, and keep warm.
10. Remove eyeballs from the oven. Dab away any juice from the top with a paper towel and insert a piece of black olive into the hole in the center of each green olive giving each eye a dark pupil.
11. To serve: Spoon 1/4 cup sauce in each roll, top with 2 tablespoons cheese and insert 2 eyeballs side-by-side staring out from each roll.

Graveyard Sandwich Tray

By: Mealtime.org



Wow your guests and family with one of the coolest Halloween recipes you can find. A Graveyard Sandwich Tray, what an idea! It makes a fabulous display and is pretty healthy too.

Serves: 12

Ingredients

- For Chicken or Turkey Sandwich Filling:
- 4 cans (5-ounce each) chunk breast of chicken or turkey in water, drained
- 1/8 teaspoon poultry seasoning
- 1/2 cup light mayonnaise
- For Tuna Sandwich Filling:
- 4 cans (6-ounce each) chunk light tuna in water, drained
- 1 teaspoon celery seed
- 1/2 cup light mayonnaise
- For Ham Sandwich Filling:
- 4 cans (5-ounce each) chunk lean ham in water, drained and finely chopped
- 1/8 teaspoon pumpkin pie spice
- 1/2 cup light mayonnaise
- For Sandwiches and Tray:
- 24 slices white sandwich bread
- 1 head lettuce, finely shredded

Instructions

1. To make any of the sandwich fillings break the canned chicken, turkey, tuna or ham into flakes in a mixing bowl.
2. Add the seasoning and mayonnaise and mix to combine.

3. Trim the bread slices into tombstone shapes.
4. Toast in a toaster oven until the bread has browned. Divide the filling between half of the toasted bread slices and spread evenly.
5. Assemble into sandwiches with the remaining toasted bread slices.
6. Decorate each sandwich with “R.I.P.” or skull and crossbones with ketchup or mustard in squirt bottles.
7. To serve: Arrange shredded lettuce on a large tray and set the sandwiches on the end in the field of lettuce-like tombstones in a graveyard.

Notes

Note: The amount of each sandwich filling is enough to make 12 sandwiches.

Pumpkin Raviolis

By: Mealtime.org



Get into the spirit of fall and Halloween with tasty ideas for Halloween recipes. A great one to try for snacks or even a side to dinner are Pumpkin Raviolis, easy to make and nutritious too.

Serves: 8

Ingredients

- For Raviolis:
- 1 can (15 1/2 ounces) white beans (great Northern, navy or cannellini beans), drained and rinsed
- 1/4 cup toasted pine nuts
- 2 cloves garlic
- 1 can (15-ounce) 100% pure pumpkin
- 1 teaspoon kosher salt
- 1/4 teaspoon ground, black pepper
- 3/4 cup grated Parmesan cheese
- 1 extra-large egg
- 48 refrigerated or frozen Chinese dumpling skins (about 1 pound)
- Water for sealing raviolis
- 1 teaspoon white vinegar
- 10 drops red food color or dye
- For Sauce:
- 6 tablespoons salted butter or margarine
- 1 garlic clove, minced
- 6 tablespoons shredded Parmesan cheese
- 24 parsley sprigs, preferable flat-leaf parsley

Instructions

1. Purée beans, pine nuts and garlic in food processor until smooth.
2. Combine with pumpkin, salt, pepper, Parmesan cheese and egg.

3. To make ravioli, place 1 1/2 tablespoons filling in the center of a dumpling skin, moisten edges with water and top with another dumpling skin.
4. Press edges firmly to seal, being careful to push all air out of ravioli before sealing pasta completely around filling.
5. Crimp edges with a fork; repeat until all raviolis are formed.
6. Mix vinegar and food color. Paint raviolis the color of pumpkins with a small paintbrush.
7. Let dry for at least 5 minutes; add a second coat and dry for 10 minutes more.
8. Heat a large pot of lightly salted water to boiling. Boil raviolis for about 3 minutes and drain.
9. While raviolis are cooking, melt butter in small skillet with garlic.
10. Toss with drained raviolis and sprinkle with Parmesan cheese.
11. Arrange on plates and place parsley around pumpkins like stems.

Vampire-Repellant Beef Goulash

By: Cherie Mercer Twohy



The goal may be to try and creep out your guests with this creative Vampire-Repellent Beef Goulash, but its delicious flavor will certainly have them coming back for more. This is one of the tastiest Halloween party recipes you can find.

Cooking Time: 1 hr

Ingredients

- 1 tablespoon olive oil
- 1 pound lean beef stew meat
- 1 onion, chopped
- 6 cubes frozen garlic
- 1 1/2 cups red wine
- 1 cup beef broth
- 1 (12-ounce) bag butternut squash cubes
- 1 cup green olives stuffed with pimento
- salt and pepper

Instructions

1. In a large saucepan, heat the oil and, working in batches, sauté the stew meat until well browned.
2. As each batch is browned, remove to a platter, and continue until all meat is browned.
3. Sauté the onion until softened and fragrant, 3 to 4 minutes.
4. Add the garlic and sauté until fragrant, 2 to 3 minutes.

5. Add the wine, bring to a boil, reduce the heat, and simmer until reduced by half, 4 to 5 minutes.
6. Add the beef broth and meat to the pan. Bring to a boil, reduce the heat, cover, and simmer 30 minutes.
7. Add the butternut squash cubes, season lightly with salt and pepper, and simmer covered another 15 to 20 minutes.
8. Add the olives, and warm through.

Notes

You could also hollow out a pumpkin to use as a tureen for this soup instead of acorn squash. But be sure to serve it in a dish with something to help sop up the juices (ie: mashed potatoes, buttered noodles, or couscous).

Somebody's Watching Me

By: Josie Marino, Orlando, Florida

For a fun Halloween snack recipe feast your eyes on Somebody's Watching Me. If you're going for the creepy Halloween recipes idea this one could work, also it tastes delicious!

Yields: 48

Ingredients

- 2 cans black olives, sliced 1/4 inch
- 1 jar of pimentos
- 1 (8-ounce) tub of cream cheese onion and chives
- 8 (6-inch) flour tortillas
- 16 slices of Virginia ham

Instructions

1. Set aside 48 olive slices and 1 tablespoon of cream cheese.
2. Chop the rest of the olives.
3. In a small bowl, combine chopped olives and the rest of the cream cheese.
4. Gently mix well. Spread 2 tablespoons of cream cheese mixture on one tortilla.
5. Top with 2 slices of ham, overlapping each other.
6. Roll tortilla in a jelly roll fashion. Trim off uneven ends.
7. Slice tortilla roll into 6 pieces about 3/4 inch thick.
8. Add a little of reserved cream cheese, top with one slice of olive, and a piece of pimento in the center of the olive.
9. The roll ups with resemble eyes looking at you.

Easy Halloween Recipes for Soups

Simple, Slurpable Pumpkin Soup

By: Cherie Mercer Twohy



Having some soup is a great way to warm up and get food in the tummy before you attack all the sugary treats. This Simple, Slurpable Pumpkin Soup is one of the most delicious homemade soup recipes and goes great with the Halloween and Fall season.

Preparation Time: 5 min

Cooking Time: 15 min

Ingredients

- 2 teaspoons olive oil
- 1/2 (4-ounce) package chopped pancetta
- 3 tablespoons chopped onion and shallot combination
- 1 can (15-ounce) organic pumpkin purée
- 2 cups chicken or vegetable broth
- 2 tablespoons dry sherry (optional)
- 1 1/2 cups Swiss and gruyere cheese blend, shredded
- salt, pepper, and red chile pepper flakes

Instructions

1. In a saucepan, heat the olive oil and sauté the pancetta until browned.
2. Remove with a slotted spoon and set aside.
3. In the same pan, sauté the onion and shallots until fragrant, 2 to 3 minutes.

4. Add the pumpkin purée and broth. Bring to a boil, reduce the heat, and simmer 10 minutes.
5. Add the sherry (if using), and warm through.
6. Off the heat, stir in the shredded cheese to melt.
7. Adjust seasoning with salt, pepper, and red chile pepper flakes. Garnish with reserved pancetta.

Swamp Soup with Mud Balls

By: Dawn M. Viola



Kids are sure to gobble up the Swamp Soup with Mud Balls thanks to its fun name and yummy flavor! As for gross recipes for Halloween, the name might sound gross but the taste will have them coming back for more. It's healthy too!

Serves: 6

Ingredients

- For the Mud Balls:
- 3 pieces Italian or sour dough bread
- 1 tablespoon olive oil
- 1 teaspoon dried oregano
- $\frac{1}{4}$ cup yellow onion, minced
- $\frac{1}{2}$ teaspoon Kosher salt
- $\frac{1}{4}$ teaspoon freshly cracked black pepper
- 1 large freshly cracked black pepper
- $\frac{1}{2}$ pound lean ground beef
- 1 egg, lightly beaten
- 1 tablespoon fresh minced parsley
- 1 tablespoon fresh minced parsley
- Oil for searing the mud balls
- For the Swamp:
- 4 slices thick-cut bacon, finely chopped (1/4-inch pieces)
- 1 medium yellow onion, finely chopped (1/4-inch pieces)
- 2 carrots, finely chopped (1/4-inch pieces)
- 1 head escarole, sliced into thin ribbons
- 3 garlic cloves, crushed
- Pinch red pepper flakes
- 4 cups (32-ounce) chicken stock
- 1 hard-cooked egg, chopped

- Kosher salt and freshly cracked black pepper to taste

Instructions**Make the breadcrumbs:**

1. In the bowl of a food processor, pulse bread slices until a fine crumb is produced.
2. In a medium skillet, heat oil over medium, add oregano, onion, salt and pepper; sauté until onions soften, about 1 minute.
3. Add breadcrumbs and garlic; cook until bread begins to toast in the pan, about 5 minutes, stirring occasionally.
4. Remove from heat and allow to cool for 10 minutes.

Make the mud balls:

1. Season ground beef with salt and pepper.
2. In a large bowl, add seasoned ground beef, egg, parsley, cream and breadcrumbs.
3. Mix with hands until well combined. Form into 1/2-inch meatballs (mud balls) and place on a tray or plate.
4. Chill in refrigerator for 10 minutes to firm up.
5. In the pot being used to make the soup, heat enough oil to just cover the bottom of the pan over medium-high heat.
6. Remove meat balls from the fridge and place a single layer in the hot oil.
7. Swirl the pan to prevent the meatballs from sticking.
8. Brown the meatballs on all sides, remove from pan and set aside.
9. Repeat until all meatballs have been browned.

Make the swamp:

1. Drain meatball oil from pan, keeping any brown bits.

2. Add bacon and render fat. Remove bacon when crisp and set aside.
3. Add onions and carrots; sauté for 2 minutes.
4. Add escarole; sauté until wilted. Add garlic and red pepper flakes; stir to incorporate and add chicken stock.
5. Add meatballs to the pot, cover and bring to a boil. Immediately reduce to a simmer and cook for 20 minutes.
6. Season with additional salt and pepper to taste.
7. Serve in clear cups or bowls with chopped hard-cooked egg and crumbled bacon.

23 Spooky Halloween Recipe Ideas

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Included in this eCookbook

- 23 Spooky Halloween Recipe Ideas, including:
 - Graveyard Sandwich Tray
 - Poisoned Apple Wine-tail
 - Spiderweb brownies
 - Swamp Soup with Mud Balls

and more!