

MAKE YOUR HALLOWEEN PARTY A SCREAM
WITH THESE CREEPLY COOL SNACKS,
MUNCHIES, SWEETS, AND DRINKS!



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WILLIAMS

SPOOKY SNACKS AND TREATS



GIBBS
SMITH

SPOOKY SNACKS AND TREATS



FRIGHTFULLY FUN
HALLOWEEN RECIPES
FOR KIDS

ZAC
WILLIAMS

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HOCUS POCUS CHILLERS

This thirst quencher is a great way to beat the heat while dancing to "The Monster Mash."

MAKES 4 SERVINGS

- 1 quart lime sherbet
- 1/2 cup boysenberry syrup (pancake syrup works great)
- 1 liter lemon-lime soda, chilled

- 1** Place 2 scoops of lime sherbet in each glass. Drizzle sherbet with boysenberry syrup.
- 2** Quickly fill each glass with lemon-lime soda for magic foam to appear.



MUMMY PUPS

Mummy pups can put up quite a howl if provoked. Fortunately these little guys can be taken care of in one quick bite.

MAKES 18 TO 20 PUPS

- 1 (8-ounce) can refrigerated breadstick dough
- 1 (16-ounce) package cocktail wieners or mini hot dogs

Mustard

Ketchup

- 1** Preheat oven to 400 degrees F. Lightly spray a baking sheet with nonstick cooking spray.
- 2** Open the refrigerated dough and roll it out on a smooth surface. Cut each breadstick into thirds. Wrap each mini hot dog several times with a strip of dough to make mummy bandages.
- 3** Place mummy pups on the prepared baking sheet and bake for 8–10 minutes, until golden.
- 4** Let cool slightly and then add 2 drops of mustard to each for the eyes. Serve with more mustard and ketchup for dipping.

WORMS AND THINGS SALAD

This deliciously refreshing graveyard salad is so fun to slurp. A few slippery, slimy creatures might be lurking in there as well.

MAKES 8 TO 10 SERVINGS

- 1 (16-ounce) package spaghetti
- 1 cup wagon-wheel pasta
- 1 Roma tomato, chopped
- 1 cup cubed cheddar cheese
- 1 cucumber, peeled and chopped
- 1 cup green olives with pimientos
- 1 (16-ounce) bottle low-fat Italian dressing
- Salad seasoning

1 Following the package directions, boil the spaghetti, drain, and rinse with cold water. In a separate pan, boil the wagon wheel pasta, drain, and rinse with cold water. Place both pastas in a chilled serving bowl.

2 Add the tomato, cheese, cucumber, and olives. Pour in the Italian salad dressing and season to taste with salad seasoning.

3 Place the salad in the refrigerator overnight to marinate. Serve cold or at room temperature.



BLOODCURDLING BRAIN LOAVES

This hearty party munchie comes straight from the laboratory, using leftover bits of this and that to form the perfect brain food.

MAKES 6 SERVINGS

- 1½ pounds lean ground beef
- 1 cup finely crushed saltine crackers
- ¾ cup ketchup
- 1 small onion, finely chopped
- 2 tablespoons Worcestershire sauce
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 egg, beaten
- 1 (18-ounce) bottle barbecue sauce, or more to taste
- Green olives

1 Preheat oven to 350 degrees F. Cover a baking sheet with aluminum foil lightly sprayed with nonstick cooking spray.

2 In a mixing bowl, combine ground beef, crackers, ketchup, onion, Worcestershire sauce, salt, pepper, and egg. Mix well until combined.

3 Place half the mixture in a heavy zip-top freezer baggie. Cut off a corner of the baggie and squeeze out mixture into 3 brain shapes. Repeat with remaining mixture. Pour enough barbecue sauce on the meat loaves to cover them completely. Add green olives for eyes.

4 Bake for 40 minutes or until an instant-read thermometer inserted in the middle of meat loaves registers 160 degrees F. Serve with more barbecue sauce if desired.



ONE-EYED CRAWLER CAKES

Here's looking at you! These creepy crawlers might just skitter right off of the table if you aren't careful.

MAKES 24 CUPCAKES

- 1 (15.25-ounce) box Funfetti cake mix
- 1 (16-ounce) can vanilla frosting
- Neon food coloring (blue, green, purple)
- 24 mini white powdered donuts
- Red decorating gel
- 24 gumdrops or gummy Lifesaver candies
- 24 brown mini M&M's
- Multicolored licorice twists

- 1** Prepare cake mix according to directions for making cupcakes. Bake and let cool.
- 2** Divide the frosting into 3 small bowls. Add a few drops of food coloring to each and mix well. Frost the cupcakes using the different frostings.
- 3** On each mini donut, draw lines with the decorating gel to look like a bloodshot eye.
- 4** In the center of each donut place a gumdrop or gummy candy, securing it with a little bit of decorating gel. Add a brown mini M&M for the pupil.
- 5** Place 1 donut eye in the center of each cupcake. Use the licorice to create creepy-crawly legs. Devour them before they devour you!

