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GEENS, GOOS AND SIDES OF STUFF

Spider Bread

Bread dough or package of pre-made rolls (optional) poppy seeds, almond slivers (hard core optional) pesto or cheese/sausage filling Separate dough into individual rolls. Using floured scissors cut each roll in two. Cut one part into four longish strips (for legs) and lay them across the other part, pinching in the center to get the ends to all stick out the sides. Bake as directed.

You can use the poppy seeds for eyes and the almond slivers for fangs. When I made them I filled the body part with pesto, and sausage and cheese. Anything you'd put in a calzone will work, but be careful it's not too runny 'cause it'll leak out!

Bleeding Heart Jello

The Preparation:

The heart is made from red jello with a some evaporated milk added to make it opaque. The blood is honey or kryo syrup with red food coloring added. Place the 'blood' in a small zip lock plastic bag and submerged in the jello. I guess you could use any mold for the jello but a heart shape really looks special.

The Presentation:

A heart shaped mold sits innocently on a platter. When pierced with a sharp knife it oozes blood red sauce. The effect is disgusting, but not bad tasting. When you've gathered everyone around for the cutting, be sure to use a fairly sharp knife so it pierces the bag. Also, the best effect is when the center of the heart is pierced, then the knife is twisted. This oozes blood out of the "wound" and looks gross!! If you have a "hearty" crowd that wants to dig in, just remember to remove the bag! (I've heard of a Halloween gag, but this is ridiculous!)

Larry's Upchuck

2 teaspoons of butter or margarine
2 medium onions chopped
16 ounces of cream style corn
2-10 ounce cans of cream of mushroom soup
2 cups milk

Whatever leftover vegetables you have in the fridge! (tomatoes, green beans, Mushrooms, cauliflower, etc) Saute onions in the butter. Add everything else and bring it to a boil. Simmer 5 minutes. Serve immediately with a barf bag of course!

A'LA CARCASES AND HEARTY MAIN CORPSES

Tongues on Toast

8 slices white bread
8 slices bologna
Mustard

Cut each slice of bread into the shape of lips, with a slit in the middle. Cut the bologna into strips that look like tongues. Insert the bologna into the slits in the lips(so it looks like the tongues are hanging out of the mouths). Cover the bread with mustard and broil until the bread is golden brown.

Dead Man's Meatloaf

Uses your favorite recipe, but instead of shaping it into a log shape it into a corpse. Legs together, arms folded across chest. Bake as usual, but before serving, stab the poor guy in the heart and dump ketchup on him. Guaranteed to gross out just about anyone!

Gnarled Witches Fingers

1 T veg oil
4 boneless chicken breasts
1 cup flour
1 egg, beaten
1 c bread crumbs

Pitted black olives, halved lengthwise
Shredded lettuce

Grease cookie sheet with oil, set aside. Carefully cut chicken breasts partway to create five fingers (the uncut part will be the palm of the hand). Slice them a little crooked for effect. Dust in flour, dip in egg, coat in bread crumbs, broil 5 minutes each side til golden and cooked through. Trim the tips with the olive fingernails and serve on lettuce.

Worms' au Gratin

Worms: 6-7 oz egg noodles, cooked with 8 oz spaghetti, broken into short pieces
Toss with: 2 T butter or margarine and 1 1/2 cups grated process cheese or Cheddar
Place in greased casserole.
Dirt: 2 slices whole wheat bread, toasted, crumbled into tiny crumbs, 1 T butter or margarine, melted and 1/4 tsp salt
Mix dirt ingredients together, sprinkle over worms.
Place under broiler for 5 minutes.

Finger Sandwiches or Handwiches

Spread soft white bread with red colored cream cheese and roll up and squish them lengthwise in your hand. They come out looking like bony fingers. Put cut up olive on tip for the fingernail.

DEADFUL DEADSERTS

Kitty Turds on bed of Kitty Litter

Very simply, make little chocolate "logs", like Tootsie Rolls, and serve them in a foil-lined box, on a bed of sugar-dusted Grape Nuts. Make sure the family cat is clearly in evidence.

Dirt Pie

Make or buy a graham cracker crust, either chocolate, vanilla, or plain. Fill it with chocolate pudding and top with grape nuts. Gummi worms make a nice finishing touch!

Stained Glass Cookies

Wilton makes 2 different jack o lantern cookie cutters, one smiling and one not. Take either or both, and make your favored sugar cookie recipe. Be sure to color it orange! Make sure that the holes are cleared out when you cut out your pumpkins. Before baking, crush yellow hard candies (by hand or with coffee bean grinder- life savers work well), and fill the eye & mouth holes with the crushed candy.

Bake as directed, and you will end up with a very pretty stained glass effect, and delicious cookies!

CYPT OF CRUNCHERS AND MUNCHES

Brain Dip

1 whole cauliflower
1 tub Trader Joe Spinach and Water Chestnut dip
radishes
assorted raw vegetables, crackers for dipping

Cut florets from the top of the cauliflower until you have a cauliflower 'bowl'. Remove greens from bottom. Cut stems from radishes, leave the root, remove skin. Using toothpicks and food coloring, draw an eyeball on the flat part of the radish (where the top was). The root will look like the optic nerve. Fill cauliflower with dip, garnish with radish 'eyes', serve with veggies and crackers.

Pus Pockets

4 small pita rounds
2 cups shredded mozzarella cheese
1 teaspoon Italian Seasoning Spice or Oregano
Tomato sauce

Sprinkle seasoning into cheese and spoon about a half cup of cheese into each pita. Place on ungreased cookie sheet and bake at 350 degrees for 15 minutes. until the pitas are browned. Remove from oven and poke a hole in the top of the pita until the cheese oozes out. Dab tomato sauce around cheese and enjoy.

Need Some Haunted House Ideas?

Q: Do you have any tips for making a haunted house? My kids really want to do one this year, and I'd be willing to give it a try, if I just knew what to do. I'd like to do the front of the house scary, and then have people walk through to the kitchen for treats. And come to that, do you have some good Halloween recipes for cookies and things? We live in a pretty rural area, so trick or treaters stay quite a while before going on to the next house, and a few mini candy bars isn't much to entertain visitors with. Let me know if you have any suggestions.

A: For a haunted house, try these ideas:

Get some large appliance boxes from a nearby store. Line your hallways with the cardboard. This way you can paint without leaving your house "haunted" permanently. Paint it black or midnight blue.

Make scary trees. Twist trash bags (dark colored) and staple them to the cardboard. Use many for the trunk, singles for limbs and branches. Hang Spanish moss (from the craft store) for spooky effect.

Hang cobwebs and bats from the ceiling along with hairy spiders.

Have the family dress up in costumes to spook the visitors.

Play scary music and sound effects for the visitors.

Make a mad scientist's laboratory complete with monster and madman or madwoman.

Paint a skeleton on the wall with glow-in-the-dark paint.

Consider making the area where you serve treats into an "edible" cottage as in Hansel and Gretel. Use more refrigerator boxes. Cut out a doorway and place over the doorway to the eating area. Glue on some "cookie" shingles, place lollipops in the windowboxes, use a candycane door handle, etc. Let guests pick off what they want to eat!

Lead the brave souls who make it through the haunted portion of your house to these ghoulish delights:

Have punch in a witch's vat. Float some dry ice for spooky smoke effect. Make the punch orange. Float some sherbet and mini-marshmallows in it.

Make a Cemetery Cake:

Make tombstones from marzipan, three days ahead of time. Dust a surface with confectioner's sugar, roll some marzipan (sold in tubes at store or bakery) to 1/8 ". Cut out tombstones. Paint on names or funny epitaphs with a fine brush and food coloring. Dry them out on racks.

Make devil's food cake from a mix or your favorite recipe. Add chocolate pieces. Make cupcakes. Frost with white frosting. Insert tombstones in cake. Drip green frosting to make "grass" by each tomb. Put some gummy worms on the grass for fun!

Make or buy round sugar cookies. Decorate to look like jack-o-lanterns. Or put out decorations and frostings in small bowls. This is something kids can do while you chat with the parents.

Make popcorn balls.

Allow guests to bob for apples.

Roast some nuts and experiment with different savory seasonings.

Make apple pie or pumpkin cheesecake. Serve with mulled cider and vanilla ice cream.

Halloween Safety Rules **Always use common sense.**

Young children should always go trick-or-treating with an adult.

Never trick-or-treat alone. Have at least 2 buddies go with you.

1. Plan your entire route and make sure your family knows what it is.
2. Make sure that you are wearing a flame retardant costume.
3. Wait until you get home and your parents check your candy before you eat it.
4. Be very cautious of strangers.
5. Accept treats only in the doorway. Never go inside a house.
6. Be sure and say thank you for your treats.
7. Don't play near lit jack-o-lanterns.
8. Visit only houses where the lights are on.
9. Walk, Do not run.
10. Walk on sidewalks and driveways.
11. Cross the street at the corner or in a crosswalk.
12. Take a cellular phone with you if possible.
13. Wear a watch. & Carry a flashlight.