

Halloween Recipes

Perfect Pumpkin Seeds

Ingredients:

Seeds from 2 large pumpkins
½ teaspoon Lawry's Seasoned Salt
½ tablespoon olive oil
Dash of salt

**Directions:**

Preheat oven to 350° F. Scrape out and remove seeds from 2 pumpkins. Wash and clean the seeds. Soak the clean seeds in a bowl full of water for 30 minutes. Drain the seeds, discarding the water. Fill a pot with water and a dash of salt (enough water so that it will cover the seeds). Bring the water to a boil. Place seeds into the boiling water and boil gently for about 10 minutes.

Turn off the heat, drain the seeds, and put back into the empty bowl. Toss seeds with olive oil and place on cookie sheet in thin layer. Sprinkle with Lawry's seasoned salt. Place in oven, turn the seeds over about every 10 minutes, making sure they are not burning. Seeds are done after about 40 minutes. Season with additional salt if desired. Remove from oven and allow to cool.

Pumpkin Spice Cookies

Ingredients:

2 ½ cups all-purpose flour
2 teaspoons cornstarch
½ teaspoon cream of tartar
¾ teaspoon baking soda
¼ teaspoon salt
2 teaspoons cinnamon
½ teaspoon nutmeg
⅛ teaspoon ground cloves
¾ cup butter, softened to room temperature
¾ cup packed brown sugar
½ cup granulated sugar
1 large egg yolk
2 teaspoons vanilla
½ cup canned pumpkin



For the cinnamon sugar coating:

¼ cup granulated sugar
1 ½ teaspoons cinnamon

Directions:

In a large bowl, whisk together the first 8 ingredients. Set aside. In a separate large bowl, beat together the butter and sugars until fluffy. Then beat in the egg yolk, vanilla, and pumpkin. Slowly beat in the flour mixture. Cover the bowl and refrigerate for at least 2 hours.

When ready to bake, preheat the oven to 350° F and line 2 cookie trays with parchment paper or silicone baking mats. In a small bowl, whisk together the sugar and cinnamon for the cinnamon-sugar coating. Using a cookie scoop or tablespoon, form the dough into balls and roll in the cinnamon-sugar. Place the cookies on the cookie sheets 2" apart and bake for 7-9 minutes.

Halloween Stuffed Peppers

Ingredients:

- 2 chicken breasts
- 1 teaspoon cumin
- 1 teaspoon garlic salt
- 1 teaspoon chili powder
- ½ teaspoon black pepper
- 1 can diced tomatoes with green chiles
- 4 orange bell peppers
- 1 cup cooked rice
- 1 cup shredded cheddar cheese
- 1 can black beans, rinsed and drained

Directions:

Add chicken to the bottom of the slow cooker, sprinkle seasonings on top and then cover with diced tomatoes. Cook on low for 6-8 hours or high for 4-6 hours. Shred chicken and allow it to remain in sauce.

Bring a large pot of water to boil. While you are waiting for the water to boil, rinse peppers, slice off the tops, and hollow out the insides. Use a small paring knife to cut out a jack-o-lantern face. When water is boiling, put the peppers and tops in and allow to cook for about 5 minutes, until peppers are tender. Remove from water and set aside to cool.

Mix the rice, shredded chicken, cheddar cheese, and black beans together in a large bowl. Fill each pepper with the chicken and rice mixture and top with extra cheese. Place pepper-top back on top. Bake at 350° F for 30 minutes or until cheese is melted and pepper is done to desired tenderness.

Pumpkin Soup

Ingredients:

2 pounds pumpkin, chopped into large chunks, skin and seeds removed
2 medium onions, sliced
1 clove garlic
1 cup chicken or vegetable stock
1 cup milk
Salt and pepper
Sour cream



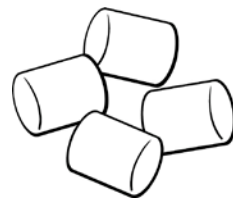
Directions:

Combine all ingredients, except salt and pepper, in a saucepan and bring to boil. Reduce heat and let simmer until pumpkin is tender. Remove from heat and blend until smooth. Season to taste with salt and pepper. Garnish with sour cream.

Chocolate Caramel Marshmallows

Ingredients:

Marshmallows
Toothpicks or lollipop sticks
Caramel
Dark chocolate melting wafers
Sea salt, chocolate sea salt, sprinkles (optional)



Directions:

First, place the lollipop sticks in the top of each marshmallow on a tray lined with wax paper. Melt your caramel according to the packaging directions, let cool slightly, then cover each marshmallow in caramel & let harden. Next, melt the dark chocolate melting wafers according to the package directions, dip each caramel marshmallow in chocolate, and add your favorite toppings. Let harden.

Halloween Trail Mix

Ingredients:

Pretzels

Bugles chips

Candy Corn

Candy Corn Pumpkins

Chex Muddy Buddy

M&M's

Other options (nuts, marshmallows, popcorn, goldfish, cheerios, chocolate chips)



Directions:

Mix Together and serve.

Ghoul Aid

Ingredients:

2 vinyl gloves

1 gallon Hawaiian Punch

1 quart pineapple juice

1 ½ liters ginger ale



Directions:

Fill gloves with water; seal and freeze for at least 4 hours. In a large punch bowl, combine punch, juice, and ginger ale. Remove gloves to reveal hand-shaped ice; add to punch. Serve immediately.

“Stuffed Roaches”

Ingredients:

⅓ cup cream cheese
¼ cup walnuts, chopped
20-30 dates, pitted



Directions:

In a small bowl, combine cream cheese and nuts. Mix well. Fill each date with cream cheese mixture. Serve at room temperature.

Caramel Apple Salad

Ingredients:

6 regular-sized Snickers Candy Bars
4 medium apples
1 (5.1-ounce) package Vanilla Instant Pudding, dry
½ cup milk
1 (16-ounce) tub cool whip, thawed to room temperature
½ cup caramel ice cream topping



Directions:

Whisk vanilla pudding packet, ½ cup milk, and Cool Whip together until well combined. Chop apples and Snickers into bite-sized pieces. Stir chopped apples and Snickers into pudding mixture. Place in a large bowl and drizzle with caramel ice cream topping. Chill for at least 1 hour before serving.

Pumpkin Butter

Ingredients:

1 can (29-ounce) pumpkin puree
1 cup brown sugar
 $\frac{3}{4}$ cup apple juice
1 teaspoon vanilla extract
1 teaspoon cinnamon
1 teaspoon ground ginger
1 teaspoon ground nutmeg
 $\frac{1}{8}$ teaspoon allspice
Juice of $\frac{1}{2}$ a lemon



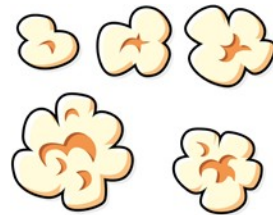
Directions:

Combine all ingredients, except for lemon juice, in a large saucepan. Bring mixture to a boil. Reduce heat to low and simmer for 30 minutes, stirring occasionally. Remove from heat, stir in lemon juice, and let cool. Pour into airtight jars and store in refrigerator.

Popcorn Balls

Ingredients:

9 cups popped popcorn
1 cup granulated sugar
 $\frac{1}{3}$ cup light corn syrup
 $\frac{1}{3}$ cup water
1 teaspoon distilled white vinegar
1 teaspoon salt
4 tablespoons butter, cut in pieces
 $\frac{1}{2}$ teaspoon vanilla extract



Directions:

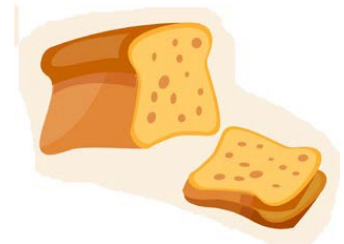
Coat a large glass or metal bowl with butter. Place sugar, corn syrup, water, vinegar, and salt in a medium saucepan and stir to combine. Over high heat, stir until sugar is dissolved, about 2 minutes. Bring to a boil and cook until mixture registers 260° F on a candy thermometer, about 5 to 7 minutes. Remove from heat and stir in butter and vanilla until melted.

Immediately drizzle sugar mixture over popcorn and stir continuously with a rubber spatula, scraping the bottom of the bowl, until popcorn is thoroughly coated and cool enough to handle, about 3 minutes.

Using buttered hands, tightly press mixture (it may still be a bit warm) into 3" rounds. Place on waxed paper to cool completely, about 15 to 20 minutes.

Pumpkin Spice Loaf**Ingredients:**

3 cups white sugar
1 cup vegetable oil
4 large eggs
16 ounces canned pumpkin
3 ½ cups flour
½ teaspoon baking powder
1 teaspoon each, baking soda, salt, cinnamon, nutmeg
½ teaspoon cloves
½ teaspoon allspice
½ cup water

**Directions:**

Beat the sugar, oil, and eggs in a bowl. Mix in canned pumpkin until smooth. In separate bowl, mix together flour, spices, baking powder, salt, and baking soda; add to the pumpkin mixture intermittently with water. Pour batter into 2 greased 9" x 5" loaf pans. Bake at 350° F for an hour or until toothpick comes out clean.

Hearty Beef Stew

Ingredients:

1 ½ pounds stew beef
Flour to coat beef
¼ cup salted butter
1 large onion, diced
1 clove garlic, minced
1 ½ cups beef broth
1 tablespoon tomato puree
1 ½ teaspoons salt
1 teaspoon ground black pepper (or to taste)
½ teaspoon thyme



Directions:

Coat beef generously with flour. In a Dutch oven, cook to golden brown in butter. Mix in the onion and garlic; cook for 10 minutes, stirring frequently. Pour in the beef broth, cider, puree, and spices. Reduce heat, cover, and leave to simmer for around 2 hours, or until fully cooked.

Candy Corn Orange Desert

Ingredients:

Clear plastic cups
Lemon pudding
Canned mandarin oranges
Whipped topping
Candy Corn



Directions:

Place lemon pudding in the bottom ⅓ of the cup. Place mandarin oranges on top of the lemon pudding. Make sure the layers are about the same height. Top with whipped topping. Accent with candy corn.

Pizza Fingers

Ingredients:

1 red bell pepper, cut into 1" wide strips
12 mozzarella cheese sticks
8 small baked pizza crusts
1 cup pizza sauce



Directions:

Cut each bell pepper strip crosswise into ½" pieces for the fingernails. Round corners on one end of each piece. Cut each cheese stick in half crosswise. On rounded end of each stick, cut out a notch into which a pepper piece will fit to make a fingernail.

Lay crusts slightly apart on baking sheets. Spread sauce evenly over each crust. Lay 3 cheese fingers on each crust. Make sure they are well spaced. Fit a red pepper nail onto each. Bake in a 450° F oven until cheese just begins to melt, about 8 minutes.

Mummy Dogs

Ingredients:

Refrigerated crescent rolls
Hot dogs
Ketchup and mustard



Directions:

Cut crescent rolls into thin strips and wrap around hot dogs. Bake according to crescent roll package directions. Use ketchup or mustard for eyes

Pumpkin Pancakes

Ingredients:

2 cups Bisquick
2 tablespoons brown sugar
2 teaspoons cinnamon
1 teaspoon allspice
1 ½ cups evaporated milk
½ can solid pack pumpkin
2 tablespoons vegetable oil
1 egg
1 teaspoon vanilla



Directions:

In large mixing bowl, combine Bisquick, sugar, cinnamon, and allspice. Add evaporated milk, pumpkin, oil, eggs, and vanilla; beat until smooth. For each pancake, pour ¼ to ½ cup batter onto heated, lightly greased griddle. Cook until top is bubbly and edges are dry. Turn pancakes; cook until golden.

Dirt and Worms

Ingredients:

Chocolate pudding
Crushed Oreos
Gummy worms
Clear plastic cups



Directions:

Put chocolate pudding in cups. Top with crushed Oreos, to resemble dirt. Hide the gummy worms throughout.

Witch's Hat Cookies

Ingredients:

Hershey kisses
Keebler Fudge Striped Cookies
Tubed frosting



Directions:

Place a drop of frosting in the center of the cookie. Place a Hershey kiss on top of the frosting. Use frosting to pipe a ring around the outside bottom of the kiss to make a hat band. If desired, use frosting to pipe a buckle.