

# Scary Skull Shrimp Mold

## Ingredients

- 1 teaspoon salt
- 1 pound small or medium shrimp
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup mayonnaise
- 1 green onion, finely chopped, white and green parts
- 2 teaspoons Dijon mustard
- Dash hot sauce
- Dash black pepper

## Directions

Bring 2 cups of water and 1 teaspoon salt to a boil in a medium saucepan and add the shrimp. When the water returns to the boil, turn off the heat, cover the pot, and allow the shrimp to sit for 5 minutes. Drain, peel and devein.

Place the shrimp in a food processor and pulse about 8 to 10 times, until they are finely chopped but not mushy. Mix together the cream cheese, mayonnaise, green onion, mustard, hot sauce, and pepper in a bowl until well combined; stir in the shrimp.

Line a 2-cup mold or glass bowl with plastic wrap, leaving lots of overhang. Place the shrimp mixture into the mold, packing tightly with a spatula. Cover with plastic wrap overhang and chill in the refrigerator for at least 2 hours or overnight.

When ready to serve, unwrap the overhang and invert the mold onto a plate. Remove the plastic wrap. Allow to come to room temperature before serving with water crackers or another favorite snack cracker.

For Halloween a skull mold was used. Roasted red pepper pieces were used for the eyes and as a garnish around the skull. I would recommend more than just a dash of hot sauce and or pepper. More heat would have been good.

# Creepy Cheddar Witches Fingers

## Ingredients

- 5 tablespoons butter
- ¼ lb (about 1 cup packed) shredded extra-sharp cheddar cheese
- ¾ cup all purpose flour
- 2 tablespoons cornmeal
- 1 large egg
- Kosher salt
- 30 sliced almondsDash black pepper

## Directions

In a food processor or bowl, whirl or rub together butter, cheese, flour and cornmeal until the mixture has the texture of wet sand. Add egg and whirl or stir with a fork until dough holds together.

Scrape dough onto a sheet of cooking paper or parchment, 12 to 14 in wide and about 14 in. long. Top with another equal sized sheet of paper and pat dough into a ½ inch thick circle. Wrap in plastic and freeze 15 minutes, or refrigerate up to 3 days.

Roll dough into a rectangle about 8 inches long, working carefully to avoid creases in paper. Return to freezer for 15 minutes. Meanwhile, preheat oven to 350 degrees.

Peel off top paper and use a sharp knife to cut the dough into 30 strips, each about ½ inch thick and 5 inches long. Place each strip on a large baking sheet. Sprinkle with salt to taste. Use your fingers to round the top of each strip into a fingertip shape. Use a knife to score shallow “knuckle” lines in each finger. Press an almond “nail” into the tip. You can bend fingers in places to look knobby.

Bake the fingers until an even light brown, about 15 minutes. Transfer to a rack to cool.

(Notes: if you have access to a juicer that has an extruder attachment you waste some dough but the fingers are very realistic, it is faster and you can skip the freeze stages. Also, if you have a problem with the “nails” sticking, use a dab of cream cheese for glue.)

## Fiesta Jack-O-Lantern Cheese Ball

### Ingredients

- 1 8 oz cream cheese, softened
- 8 oz pepper jack cheese, grated
- 2 t. cayenne pepper sauce
- 3 green onions, thinly sliced including greens
- 1 C. finely crushed Nacho Cheese Doritos chips
- 4 jumbo black olives (eyes and mouth)
- 1 small jalapeno (stem)

### Directions

Mix together cream cheese, pepper jack, hot sauce and green onions. Form into a ball and flatten slightly on top to form pumpkin shape. Make an indentation on the top where the stem will go. Freeze for at least one hour.

Place Doritos crumbs on a plate and roll cheese ball in crumbs. Decorate with olives and jalapeno. Serve chilled with crackers or pita crisps.

## Cold Spiced Cider Punch

### Ingredients

- 1 cup sugar
- 2 quarts apple cider
- 1 teaspoon ground cinnamon
- 1 teaspoon ground allspice
- 1 (12 ounce) can frozen orange juice concentrate, thawed
- 1 liter ginger ale, chilled

### Directions

Stir sugar, 1 cup cider, cinnamon, and allspice together in a large saucepan or Dutch oven over medium heat. Bring to a boil and boil for 1 minute, then stir in orange juice and the rest of the cider.

Put a lid on the Dutch oven and turn off the heat. Let the cider cool down a little bit, then refrigerate. Chill thoroughly (2 to 3 hours).

To serve, pour into a large serving bowl and add ginger ale. Add ice hand. Makes: **3 quarts**

# Pumpkin-Cheesecake Dip with Dulce De Lech

## Ingredients

- 1 8 oz package cream cheese, softened
- 1 cup powdered sugar, sifted
- ½ cup pumpkin puree
- 2 Tablespoons sour cream
- ¾ teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- ¼ cup dulce de leche, divided

## Directions

In a microwave-safe bowl, heat the dulce de leche for 10 seconds in the microwave until it is soft. Stir until smooth. Set aside.

In a bowl or stand mixer fitted with the whisk attachment, whip the cream cheese and powdered sugar until smooth. Add the pumpkin, sour cream and spices and mix until combined. Add half of the dulce de leche and stir.

Pour the dip into a serving bowl, then drizzle the remaining dulce de leche across the top and swirl gently with a toothpick or knife. Serve with gingersnaps, apple slices or cinnamon pita chips.

# Bloody Red Velvet Cheese Skull

## Ingredients

- 8 ounces cream cheese, at room temperature
- ½ cup butter, at room temperature
- 1 ½ cups red velvet cake mix, dry
- 2 tablespoons brown sugar
- ½ cup powdered sugar
- ½ cup mini chocolate chips

## Directions

In the bowl of a stand mixer (or food processor) beat the cream cheese and butter until smooth. Add the red velvet cake mix, brown sugar and powdered sugar. Beat until smooth and combined.

Turn the mixture out onto a piece of plastic wrap. Wrap up into a ball and refrigerate for at least 2 hours. (For Halloween, the mixture was pressed into a skull mold lined with plastic wrap and refrigerated overnight.)

Put the chocolate chips on a plate, remove the cheese ball from the plastic wrap and roll in the chocolate chips. (For Halloween the chocolate chips were omitted and the skull was dusted with sifted powdered sugar. Cover the eyes and other areas which should remain red before dusting.)

Place on a serving plate and serve with vanilla wafers, graham crackers or sugar cookies.