

Severed Hand (Cheeseball with Dried Beef)

Ingredients

2 8 oz pkgs cream cheese, softened
3 – 4 small pkgs dried beef, finely chopped
6 green onions, finely diced
1 Tbsp Worcestershire sauce
8 oz finely shredded sharp cheddar cheese
½ tsp garlic powder
½ tsp onion powder
½ tsp seasoning salt

Preparation

In a medium bowl combine all ingredients (except 1 pkg of the beef) and mix well (or use a food processor). Spray the inside of a plastic glove (without powder) with cooking spray. Stuff the cheese mixture into the hand and freeze. Be sure to position the hand the way you want to serve it. (I wanted it holding a small cheese ball shaped as a pumpkin so I put a bowl under it.) On the day you want to serve it, take it out and remove the glove. Press the reserved beef into the cheese to look like skin. (I may try wrapping it in prosciutto next time and then scoring it to make it easy to eat.) Let it get to room temperature to serve. You can also add onion or red pepper fingernails if you wish. Serve with crackers.

Pumpkin Cheese Ball (what the hand was holding)

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.

Bloody Ears (Puffed Pastry Rollups)

Ingredients.

- 1/2 small red pepper, minced
- 4 oz. pepperoni, minced
- 1/3 C. mozzarella cheese, grated
- 1/4 C. freshly grated parmesan cheese
- 1/4 C. pizza sauce
- 2 sheets frozen puff pastry, thawed



.Instructions.

1. Preheat the oven to 400 degrees F (or 200 C). Line two baking sheets with parchment paper, or grease them.
2. In a small bowl, stir together the red pepper, pepperoni, mozzarella, and parmesan. This helps with even distribution.
3. Unfold your two sheets of puff pastry and smooth seams if needed.
4. With a small spoon or a brush, coat the surface of each sheet of puff pastry lightly with pizza sauce. At one edge of each pastry sheet, leave about an inch bare. This will help keep it together when you roll it up.
5. Sprinkle cheese mixture evenly over each pastry sheet.
6. Starting from the side without the plain (pizza-sauce-free) edge, roll your pastry up firmly but not too tightly.
7. When you get to the plain edge, apply a little water to the plain section and seal firmly against the roll.
8. Cut each roll into 1/2" slices with a very sharp or serrated knife. It can help to refrigerate the rolls a little while before slicing if the dough gets too soft.
9. Bake about 20 minutes, or until golden-brown.



Hannibal Lecter Antipasto Tray Meat Head

Purchase Styrofoam skull. Wrap it with foil (I plan to try plastic wrap next time). Make sure it is completely wrapped and that the foil lays flat against the head. Add several layers if you have to. Smear with cream cheese all over. Layer with strips of your favorite ham or deli meat (I used prosciutto for taste and the ghoulish affect). Fill eye sockets with olives (I used 2 mozzarella eyeballs – see instructions below). Chill in fridge until ready to serve.

Mozzarella Eyeballs

Purchase black olives, large green olives and mozzarella balls. You will also need a smoothie straw (slightly larger than normal) and a normal straw. Slice off the end of a green olive, then use your straw to punch a hole in the center. Then slice off a piece of black olive, and use the straw to punch out a plug of black. Then place the black piece in the hole of your green olive. Use the large straw to cut a hole in the mozzarella ball and insert the olive “iris”.

Bloody Fingers

Tear wieners (I used all beef, normal length but bun length would give more space to create better knuckles) in half. If you want them to look cut, slice them, but if you want them to look torn off, just break them. I tried pinking shears with poor results. Slice each half in half lengthwise.

Cut three shallow slices into the middle of each. To do this quickly, you can line up several fingers and cut across all of them with your knife at once. Boil them in a soy sauce and sugar mixture, which will accentuate the slits and darken the fingers. Used 1/2 cup each of water, sugar, and light soy sauce. Bring to a boil and then let them simmer for about 20 minutes. (I cooked my wiener worms (the same wieners cut in quarters lengthwise) along with them.)

After they've cooled, take a teardrop or oval cutter or a knife or the smoothie straw from the mozzarella eyeball recipe (find what works for you) and gently press down on the rounded end of the hot dogs to make the cut for the fingernail. Then just take a knife and slice skin off the oval/teardrop shape. This forms the fingernail bed. I ran out of time but intended to attach onion nails with ketchup.

Marinated Mushroom Skulls

Purchase a jar of marinated mushrooms. Carve out eyes, nose and slice a little off the bottom to shape a chin. This was very difficult since the mushrooms were slippery and tough to carve. OR use fresh mushrooms, carve them (which is much easier...I tried it) and then follow your favorite marinated mushroom recipe. I chose this one but ran out of time to use it:

<http://www.foodnetwork.com/recipes/tyler-florence/marinated-mushrooms-recipe.html>

Bloody Skull (Shrimp Spread w/Cocktail Sauce)

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.

Peanut Butter (Eye) Balls

Ingredients

1 cup confectioners' sugar
1/2 cup creamy peanut butter
3 tablespoons butter, softened
1/2 pound white candy coating, coarsely chopped
24 blue M&M's
Black edible marker (for pupils)

Directions

1. Combine confectioners' sugar, peanut butter and butter. Shape in paper-lined pan. Chill for 30 minutes or until firm.
 2. In a microwave, melt white candy coating; stir until smooth. Dip balls in coating; allow excess to drip off. Place on waxed paper. Immediately press an M&M onto the top of each eyeball for pupil (M&M logo down). Color in pupils. Let stand for 30 minutes or until set.
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Bones

Ingredients

80 mini marshmallows
40 pretzel sticks
16 oz of white candy melting chips or cubes of white chocolate

Instructions

Line a large baking sheet with parchment paper. You may need a couple

Push a mini marshmallow onto each end of each pretzel stick.

Melt the white candy by heating in the microwave for 45 seconds, stirring and repeating until melted and smooth.

Using a fork, dip the pretzel sticks with marshmallows on each end in the white chocolate to coat completely. Shake off excess and place on prepared baking sheet.

Let pretzels sit on the counter to set up. If they aren't covered well, you can dip them a second time. But once is usually enough.

Serve in a casket.

Bloody Red Velvet Cheeseball 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

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.)

Dust with sifted powdered sugar covering 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.

Stuffed Date Roaches

Ingredients

1/3 Cup cream cheese, softened
¼ Cup walnuts, chopped semi-fine
20 – 30 dates, pitted

Directions

Combine cream cheese and nuts until well mixed. Gently fill each date with cream cheese mixture. Turn split/stuffed side down on platter.

Panna Cotta Brain

Ingredients

3 (12-ounce) cans evaporated milk
5 packages unflavored powdered gelatin
1 1/2 cups heavy cream
3/4 cup sugar
1 tsp vanilla extract
1 teaspoon salt
Red and blue and yellow food coloring (start with 4 drops each and adjust as needed)
2 cups cranberry juice

Directions

Combine 1 can of evaporated milk with four packages gelatin and bloom for five minutes.

In a heavy-bottomed saucepan, bring the remaining milk and heavy cream to a boil. Stir in the sugar, vanilla and salt. Combine this mixture with the gelatin mixture and stir until all solids have dissolved. Pour the mixture into a six-cup brain mold. Refrigerate overnight to fully set.

For the glaze, combine remaining gelatin with half a cup of cranberry juice. Bring remaining 1 1/2 cups of juice to a boil and stir into gelatin mixture to dissolve any solids. Pour into a squeeze bottle and leave at room temperature until panna cotta brain is set.

Unmold the panna cotta and drizzle the glaze over it. The glaze will set up immediately (maybe).

Apple Crisp Grave

Ingredients

4 medium tart cooking apples, sliced (4 cups)
3/4 cup packed brown sugar
1/2 cup all-purpose flour
1/2 cup quick-cooking or old-fashioned oats
1/3 cup butter or margarine, softened
3/4 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg

Directions

1 Heat oven to 375°F. Grease bottom and sides of sheet pan with shortening.

2 Spread apples in pan. In medium bowl, stir remaining ingredients except cream until well mixed; sprinkle over apples.

3 Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork.

Dirt Cake Grave

Ingredients

2 3.4 oz packages chocolate instant pudding
3 ½ cups cold milk
12 oz Cool Whip
8 oz cream cheese, softened
¼ cup butter, softened
1 cup powdered sugar
1 package Oreos

Directions

Combine instant pudding and milk in a large bowl. Whisk for 5 minutes or until pudding is soft set. Fold in Cool Whip and set aside.

In a separate bowl, stir together cream cheese, butter and powdered sugar until smooth. Add pudding mixture and stir to combine.

Crush Oreos in food processor, blender or put in a freezer bag and smash with a rolling pin, mallet or other suitable weapon.

Layer 1 ½ cups of cookie crumbs then ½ of the pudding mixture, then 1 ½ cups of cookie crumbs, remaining pudding and top with remaining cookie crumbs. Chill for at least 1 hour. (for the grave I served it on a sheet pan the same width as the tombstone and garnished with creepy plastic hands)

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 shrunken heads. **Makes: 3 quarts**

Shrunken Heads (Apple Garnish for Punch)

Ingredients

4 apples (or 1 apple per 2 guests if you want to serve them in each glass)

Preheat oven to 170C/340F and line a baking tray with parchment. Peel the apples and cut them in half and take out the core-use a melon baller to do this easily. Then with the small side of the baller or a paring knife, dig out eyes and a mouth and nose-make them all different. You will have eight faces. Place on the baking tray and bake for 30-40 minutes until the edges start to brown. Remove from the oven and add the cloves for eyes.