

Bat Wings

Ingredients

- 1 cup soy sauce
- 1/4 cup plus 2 tablespoons oyster sauce
- 1/4 cup light-brown sugar
- 1/4 cup black bean sauce
- 1 teaspoon black paste food coloring
- 20 large whole chicken wings with tips



Directions

In a medium bowl, whisk together soy sauce, oyster sauce, sugar, black bean sauce, and food coloring. Set 1/3 cup soy sauce mixture aside.

Place chicken wings in a large resealable plastic bag and pour remaining soy sauce mixture over wings; seal bag. Turn bag until wings are well coated. Refrigerate, and let marinate for at least 2 hours and up to overnight, turning chicken wings every 30 minutes to coat.

Preheat oven to 375 degrees. Line 2 baking sheets with parchment paper or a nonstick baking mat; set aside.

Remove wings from marinade, shaking off any excess; discard marinade. Place them in an even layer on prepared baking sheets, arranging them so that wings are extended. Bake until juices run clear, 20 to 25 minutes, brushing with reserved soy sauce mixture every 10 minutes. Remove from oven and brush with any remaining soy sauce mixture. Let cool slightly on a wire rack before serving.

Spider 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. black sesame seeds
- 8 legs (I tried bread sticks but they failed) – maybe eggplant or purple carrots?
- 1 red pepper (cut like shape on a black widow spider)

Directions

Mix together cream cheese, pepper jack, hot sauce and green onions. Form into the shape of a spider. Freeze for at least one hour.

Place sesame seeds on a plate and roll cheese ball to adhere. Decorate with red pepper shape and legs. Serve chilled with crackers or pita crisps.

Casket Cheese Dip

Ingredients

1 lb. Velveeta Cheese, cut into cubes
1 can (15 oz) Chili, no beans
1 can (10 oz) Rotel Diced Tomatoes with Green Chiles

Directions

Combine all ingredients in a microwave safe bowl. Heat until smooth, stirring occasionally and cheese is melted, about 5 minutes.



Bones

Ingredients

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

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.

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.

Red Velvet Cheeseball Rat

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
Chocolate graham cracker cookies, finely crumbled
10 pink marshmallows
2 brown M&M's



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 an elongated ball and refrigerate for at least 2 hours. Remove from refrigerator, unwrap and place on serving platter. Shape into final rat shape and freeze overnight. Remove from freezer. Press with graham cracker crumbs. Using kitchen shears, cut marshmallows into ear, nose and toenail shapes and attach. Put remaining marshmallows in a ziplock bag. Heat in microwave for 10 seconds. Snip corner and pipe the tail.

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

Apple Crisp Grave

Ingredients

4 medium tart cooking apples, sliced (4 cups)
¾ cup packed brown sugar
½ cup all-purpose flour
½ cup quick-cooking or old-fashioned oats
1/3 cup butter or margarine, softened
¾ teaspoon ground cinnamon
¾ 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 jello worms)

