

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.

Meat Head

Purchase Styrofoam skull. Wrap it with plastic wrap. 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 2 mozzarella eyeballs (see instructions below). Chill in fridge until ready to serve.

Hannibal Lecter Antipasto Tray

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

Ingredients

- 1 pound fresh mushrooms
- 1/2 cup sliced green onions
- 1/4 cup chopped sweet red pepper
- 2 tablespoons minced fresh parsley
- 1 bottle (8 ounces) Italian salad dressing

Directions

Carve mushrooms in the shape of a skull. In a glass bowl, combine all ingredients and allow to marinate several hours or overnight.

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 into 1-in. balls; place on a waxed 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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Reese's Peanut Butter Cream Cheese Ball Skull

Ingredients

8 ounces cream cheese, at room temperature
1 cup powdered sugar
3/4 cup Reese's spread
3 tablespoons brown sugar
8 oz. whipped cream cheese
2 red M&M's

Directions

Mix cream cheese, powdered sugar, Reese's spread, and brown sugar together in a bowl using a mixer.

Line skull mold with plastic wrap and fill with mixture. Place in freezer for 2 hours.

Remove from freezer and release cheese ball from mold onto serving platter. "Frost" with whipped cream cheese. Insert red eyes and other character markings. Chill until serving.

Serve with apples, vanilla wafers, graham crackers.

Gelatin Brain

Ingredients

- 2 (6 ounce) boxes gelatin, any flavor (peach or watermelon for best color)
- 1 3/4 cups boiling water
- 3/4 cup cold water
- 9 ounces fat-free evaporated milk (must be fat-free or it will curdle)
- 15 drops red, blue & green food coloring

Directions

Spray or smear the inside of the mold with a small amount of vegetable oil, then wipe out the excess.

Put the gelatin mix in a large bowl and add the boiling water. Stir about two minutes until the mix is dissolved. Stir in the cold water. Stir in the evaporated milk and food coloring. Adjust coloring until it is the perfect pinkish-gray and stir.

Pour the mixture in the brain mold, stopping about 1/4 inch from the top.

Place the brain mold in a shallow bowl so it will sit level, and refrigerate 1 hour (set but not firm) mix 1 pkg strawberry gelatin mix + 2 T cornstarch + 1 C cold water, microwave on high 3 min., stir, drizzle .5 C around edge of mold and refrigerate overnight. Refrigerate remaining strawberry gelatin, microwave 1 min and spoon over unmolded brain.

To remove the brain, shake the mold gently until the gelatin loosens.

Place a flat plate upside down over the open side of the mold, then flip the mold and the plate together. Lift the mold off, leaving the brain on the plate.

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 (see below).
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.