

Eat, Drink and Be Scary!



Make your Halloween party a “Spooktacular” success! Spook up your party with creepy decorations, tasty, ghoulish treats and music that will have everyone in the spirit of Halloween.

The original Celtic holiday marked the end of summer and the beginning of winter. The Celts believed if you had to walk about on the night of the 31st, you needed to dress like the dead in order to blend in with them and not be harmed. Thus many costumes of the macabre were created and stored away in case they were needed for such occasions. Adults love this holiday because they have a chance to dress up as something they would not be in ordinary life. Encourage your guests to go all out with their costumes!

You can use all or parts of the party, or even mix and match from other party boxes, to create a hauntingly fantastic Halloween party in your own home!



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Invitations



Who's at the Party?

Themes parties open the door to catchy, inspired invitations.

~ Beware! The time is drawing near for frightful fun and festive frolicking! Don't be left out in the cold with the Goblins. Join us for tricks and treats. We're dying to see you!
or

~ Feeling anemic? Come by for a bite and an injection of ghoulish fun and drinks from the bubbling cauldron. Be sure to wear your costume. You wouldn't want to be mistaken for a Halloweenie! Prizes will be given for Scariest, Funniest, Sexiest, and Most Creative costume.

However you let people know about your party be sure your invitations include the following information:

1. Date
2. Time
3. Location
4. Dress Code – Costumes Prizes for Scariest, Funniest, Most Creative, Sexiest
5. RSVP by date (usually 1 week before the party)

Send your invites a month to three weeks before your event so people have plenty of time to get their costumes and respond. The ideal time for a Halloween party is after dark. This will help to create the spooky atmosphere and show off your lights and decorations.

Halloween Reminder to RSVP

*Eye of Newt and Wing of Bat
Tongue of Frog and Tail of Cat
How many delicacies do we need?
If your body counts we have not received?
So we beckon you to RSVP
We're dying to see you, yes indeed!*



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Menu

This holiday has so many spooky and ghoulish ideas to work with that you will have fun creating your party ! We have created a menu that is easy to make and your guest will think you are so clever! The decorations are simple but creepy and you have a step by step plan on how to pull it all together with ease right here in the party plan.



Cocktails

Witches Brew in a Cauldron

Test Tube Shots

Beer and Sodas

Buffet of Ghoulish Treats

Road Kill Tortilla Soup with Bat Chips

Monster Mash-Wiches

Deviled Goblin Eggs

Baked Snake

Graveyard Greens Salad

Dessert

Tangled Web Cupcakes

Ladies Fingers



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Recipes

Cocktails



Witches Brew in a Cauldron

Recipe Inspired by Valerie Lynn

Ingredients:

- 1/2 cup white sugar
- 6 cups water
- 2 (3 ounce) packages strawberry or raspberry or combo of each flavored gelatin mix
- 1 (46 fluid ounce) can pineapple juice
- 2/3 cup lemon juice
- 1 quart orange juice

- 2 (2 liter) bottles of ginger ale
- 1 3/4 liters of Rum or Vodka

Yields 50 – 4 oz Servings

Directions:

In a large saucepan, combine sugar, water, and strawberry flavored gelatin. Boil for 3 minutes. Stir in pineapple juice, lemon juice, and orange juice. Let mixture cool enough to place in plastic freezer bags. Divide mixture in half, and freeze in 2 separate 1 gallon freezer bags.

If you can't find someone to hold the freezer bag for you then folded down the top of the bag to hold it open and place the bag into a medium sized pot that holds about 8 cups or so. Pour the mixture into the bag until filled about 2/3 – 3/4 full. You need to leave room for air when it is sealed. Lay the bag flat in the freezer so that it will freeze evenly and faster.



Take the punch out of the freezer about 1 1/2 hours before the party and mashed each bag separately before adding to the punch bowl.

When ready to serve, place the frozen contents of both bags in the punch bowl (punch bowl already inserted in the cauldron), and stir in ginger ale and vodka or rum to complete the slushy punch.

Directions on how to make the Cauldron are in Create the Mood Section.

Test Tube Shots



Screaming Green Monster

1/2 oz. Malibu Coconut Rum
1/2 oz. Midori
1/2 oz. Bacardi 151
1/2 oz. Pineapple Juice
1/2 oz. 7-Up

Death Wish

1/2 oz. Wild Turkey
1/2 oz. Dark Rum
1/2 oz. Peppermint Schnapps
1/2 oz. Grenadine

These shot amounts will make one shot. Multiply the amounts for as many shots of each kind that you wish to serve and chill until ready to pour into the test tubes. Each test tube will hold one shot.

Place the **test tubes in the rack** and fill with the shots. 1-2 shots per person should be enough. Remember to drink from the laboratory with caution!



Buffet of Ghoulish Treats



Road Kill Tortilla Soup with Bat Chips



Ingredients:

1 onion, chopped
3 cloves garlic, minced
1 tablespoon olive oil
2 teaspoons chili powder
2 teaspoon cumin
1 (28 ounce) can crushed tomatoes
2 1/2 quarts chicken broth
2 corn tortillas, torn into 1-inch pieces
1 small chipotle chili in adobo,
1 Tbs adobo sauce, less if you like soup milder
1 – 14 oz bag of frozen whole corn kernels
1 28 oz can white hominy
1 (4 ounce) can chopped green chile peppers
1 (15 ounce) can black beans, rinsed and drained
1/4 cup chopped fresh cilantro
2 boneless chicken breast halves, cooked and shredded

Toppings:

- crushed tortilla chips
- sliced avocado
- shredded Monterey Jack cheese



- chopped green onions
- Mexican Crema or sour cream
- lime wedges

Directions:

In a medium stock pot, heat oil over medium heat. Saute onion and garlic in oil until soft. Stir in chili powder, cumin, tomatoes, 1 can broth, and water. Bring to a boil, reduce to simmer for 5 to 10 minutes.

Put the garlic, chile, onion, tomatoes, tortillas, chipotle chili, adobo and remaining chicken broth in a blender. Blend until smooth. Fill blender only half full and blend carefully so hot fluids don't explode on you. Blend in batches. Pour back into stock pot.

Stir in corn, hominy, chiles, beans, cilantro, and chicken. Simmer for 10 minutes.

Ladle soup into individual serving bowls, and top with crushed tortilla chips, avocado slices, cheese, and chopped green onion.

For the Bat Chips:



- 4 garden spinach wraps
- 4 sun-dried tomato basil wraps
- Olive oil cooking spray
- Kosher salt and freshly ground black pepper

Directions:

Pre-heat oven to 400.

Lay wraps on flat surface and cut out bat shapes with cookie cutter. Lightly spray with olive oil cooking spray and sprinkle with kosher salt and pepper. Turn bats over and repeat.

Lay bats in a single layer on a baking sheet. Bake in a preheated oven for 8 to 10 minutes



or until bats are crisp.

To make the bats look like they're flying, gently fold the bat down the center of his body. Place the folded portion of the bat between the grates of your oven.

Bake until the edges are slightly brown. Watch them closely so they don't burn.

Monster Mash-Wiches



Tip: To avoid soggy bread, spread bread slices all the way to the edge with a thin layer of whipped cream cheese or softened butter, before adding the filling. This is in addition to any other spread.

Cut sandwiches up to 2 hours in advance. Keep chilled.

Pumpernickel Bats

16 (3 1/2-inch square) slices Pumpernickel bread
3/4 cup whipped cream cheese
1/2 cup apple butter
8 slices Smoked Turkey deli meat

Special equipment: Cookie cutters (pumpkins, ghosts, cat, bats and witches)

Toast bread in toaster or toaster oven until slightly crisp. Spread one side of each slice of bread with whipped cream cheese and then spread one half of the pieces of bread with apple butter. Layer on a slice of smoked turkey over the apple butter and top with remaining slice of bread. Cut out with bat cookie cutter.

White Bread Ghosts

1 small cucumber, sliced very thinly
6 oz Herbed cream cheese or goat cheese
8 slices ham



Toast bread in toaster or toaster oven until slightly crisp. Spread one side of each slice of bread with herbed cream cheese. Layer on a slice of ham and then a thinly sliced cucumber top with other piece of bread. Cut out with ghost cookie cutter.

Deviled Goblin Eggs

Ingredients:

6 cups hot water
1 - 0.3-ounce bottle yellow liquid food coloring
1/2 - 0.3-ounce bottle blue liquid food coloring
1/2 - 0.3-ounce bottle green liquid food coloring
2 tablespoons cider vinegar
12 large unpeeled hard-cooked eggs, with shells cracked enough to create random pattern

Filling:

12 hardboiled egg yolks
1/2 cup mayo
1 tablespoon prepared horseradish
1/4 cup sour cream
1 tablespoon Dijon mustard
4 slices of bacon, cooked and crumbled
3 minced green onion stalks
salt and pepper to taste

Directions:

Stir together first 5 ingredients in a large bowl; add eggs, and let stand 1 hour. Remove and drain on paper towels. Peel eggs to reveal pattern on whites.
Cut eggs in half lengthwise; carefully remove yolks.

Mash yolks with back of a fork and add mayonnaise, horseradish, sour cream, Dijon, bacon and green onion. Mix well and salt and pepper to taste.

Pipe or spoon the yolk mixture evenly into egg white halves. Attach 2 halves, gently pressing together stuffed sides.

Cover and refrigerate at least one hour before serving.



Baked Snake

Recipe Inspired by Paula Deen



Ingredients:

1 can crescent rolls
Flour, for dusting
4 tablespoons spicy mustard
10 ounces thinly sliced ham
10 ounces thinly sliced salami
10 ounces honey roasted turkey
12 ounces Monterey Jack cheese, grated
Liquid food coloring
3 egg yolks
2 whole cloves
Toothpicks
2 small pimento-stuffed olives
1 (1-inch) red peppers

Directions:

Preheat the oven to 375 degrees F.

Line a cookie sheet with foil. Cover the foil with cooking spray and set aside.

Dust a flat surface lightly with flour. Spread out the crescent dough — do not separate. Pinch together the seams so that you have 1 piece of dough. Roll out to make a large rectangle. Lift the dough to make sure the dough is not stuck to the surface at all.

Brush the dough with the mustard, leaving a 1-inch border. Layer the meats down the center of the rectangle, leaving a 1-inch border on either end. Feel free to use any of your favorite cold cuts.

Top the meats with the cheese. Fold 1 side of the dough 1/2 way to cover the filling, lengthwise. Then, fold the other 1/2 over to meet in the middle and press to seal the filling inside.



Take 1 egg yolk, and beat lightly with a fork. Brush the egg yolk over the top of the dough. The yolk will act as the glue to hold. Fold the dough in 1/2 again lengthwise.

Pinch the seam with your fingers to seal. Press the outside of the dough to make sure everything is sealed tight and to make an even thickness for the body of your snake. Taper one end of the dough to form a tail shape and form the other end into a head shape.

Beat the 2 remaining egg yolks together. Transfer to 3 separate small bowls. Add some food coloring to each bowl — whatever colors you like! Using a clean paintbrush, "paint" the snake with the egg yolk/food coloring mixture.

Transfer the snake to the foil lined sheet tray. Form into an "s" shape so it looks like the snake is slithering. Bake the snake for 25 minutes or until golden brown and cooked through.

Create a forked tongue with the roasted red pepper strip and stick in the mouth area of the head. Insert 2 cloves into the head to look like nostrils and 2 stuffed olives for eyes held in place with toothpicks. Place on a platter and serve. Room temperature is fine.

Graveyard Greens Salad



Ingredients:

Spring Greens
Butter lettuce
Chopped cilantro
Red & Yellow Grape Tomatoes
Jicama
Radishes
Ranch Dressing, from package not bottled

Combine all ingredients into a large serving bowl and chill until ready to serve. Serve Ranch Dressing on the side.



Dessert

Tangled Web Cupcakes



Yield: about 24 cupcakes

Bloody Red Velvet Cupcakes

Ingredients:

For the cupcakes:

2½ cups cake flour
1½ cups sugar
1 tsp. baking soda
1/3 cup cocoa powder
1 tsp. salt
2 large eggs
1½ cups vegetable oil
1 cup buttermilk
2 tbsp. (1 oz.) liquid red food coloring or 2 tsp of red gel frosting tint
1 tsp. vanilla extract
1 tsp. distilled white vinegar

For the frosting:

8 oz. cream cheese
5 tbsp. unsalted butter, at room temperature
2 tsp. vanilla extract
2 ¾ cups confectioners' sugar, sifted

3.5 oz tube of black gel (like Wilton's)



Directions:

Preheat the oven to 350° F. Line cupcake pans with paper liners. In a medium bowl, sift the cake flour, sugar, baking soda, cocoa powder and salt to combine. In the bowl of an electric mixer, combine the eggs, vegetable oil, buttermilk, food coloring, vanilla and vinegar. Beat on medium speed until well blended. Mix in the dry ingredients on low speed and beat until smooth, about 2 minutes. Don't over mix or your cupcakes won't be tender and light.

Fill the prepared liners about half to 2/3 full. Place in the oven to bake and rotate the cupcake pans halfway through baking. Bake until a toothpick inserted in the center comes out clean, about 20-22 minutes. Let cool in the pans 5-10 minutes, and then transfer to a wire rack to cool completely.

Frosting and spider web design:

To make the frosting, combine the cream cheese and butter in the bowl of an electric mixer. Beat on medium-high speed until well combined and smooth, about 2-3 minutes. Mix in the vanilla extract. Gradually beat in the confectioners' sugar until totally incorporated, increase the speed and then beat until smooth. Frost cooled cupcakes with cream cheese frosting and set aside.

To make the spider webs, use the black gel and draw 4 concentric circles starting from the center with the smallest circle. Make 3 more circles, each a little larger than the last. You end up with a 4 circle pattern that looks like a target. Take your toothpick and starting in the center circle drag it thru all other circles to the outside edge of the cupcake. Repeat this all around the cupcake until you have the spider web. Always begin in the center and move to the outside edge. If you go from the outside in, you will have a different design than what you are looking for.



Ladies' Fingers

Recipe Courtesy of Martha Stewart



Ingredients:

Makes 30

2 tablespoons red food coloring
30 blanched almonds
2 large eggs
1/4 teaspoon pure vanilla extract
8 tablespoons unsalted butter (1 stick), room temperature
1/2 cup confectioners' sugar
5 tablespoons granulated sugar
Pinch of salt
1 2/3 cups all-purpose flour

Directions:

Heat oven to 350 degrees. Line two baking sheets with Silpats (French nonstick baking mats) or parchment paper, and set aside.

Place food coloring in a shallow bowl. Using a small paintbrush, color one rounded half of each almond. Set aside to dry.

Separate 1 egg. Set aside the white. In a small bowl, whisk together yolk, remaining egg, and vanilla. Set aside.

In the bowl of an electric mixer fitted with the paddle attachment, combine butter, confectioners' sugar, granulated sugar, and salt. Beat on medium speed until well combined. Add egg mixture, and beat until smooth, about 2 minutes. Add the flour, and mix on low speed just until incorporated. Wrap the dough in plastic, and chill until firm, 20 to 30 minutes.

Divide the dough in half. Work with one piece at a time, keeping remaining dough covered with plastic wrap and chilled. Divide the first half into fifteen pieces. On a lightly floured surface, roll each piece back and forth with palms into finger shapes, 3 to



4 inches long. Pinch dough in two places to form knuckles. Score each knuckle lightly with the back of a small knife. Transfer fingers to prepared baking sheets. Repeat with remaining dough.

When all fingers are formed, brush lightly with egg white. Position almond nails; push into dough to attach.

Bake until lightly browned, about 12 minutes. Cool completely.

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Decorations



Creating the Mood

Inside:

Cover the sofas, chairs, dining room table and all other large furniture items with old white sheets. Wal-Mart has inexpensive white flat sheets that you can purchase without buying the whole set. This will give your party space the look of an abandoned house.



Purchase a few bags of fake cobwebs and string them over artwork, tables, over bookshelves and mirrors. If you have hanging lights over the dining room table, candelabras or ceiling fans, string cobwebs across the fixtures and add a few fake spiders to create a creepy unused look.



Use orange table cloths with smaller fabric overlays of **spooky designed fabric**. You can get small remnants from your local fabric store too. On sliding glass doors and windows the tell tale remains of the **bloody handprint** is always a creepy effect. Better mark the **crime scene** after that so nobody enters.

Save wine bottles, brandy, Cointreau liquor bottles and make labels for the bottles in a Halloween theme. You can create them on the computer and print out or purchase pre-printed labels.



Flying Bat Silhouettes

Bats in different sizes give the illusion that some are close, and some are far away. To make one: Print and cut out the [bat template](#); tape wing sections to body, matching up the dotted lines. Use a utility knife to cut out facial details. The bats range from 6 inches to 3 feet across; template sections can be enlarged or reduced on a photocopier as desired. Trace template onto heavy black construction paper, taping pieces together for larger bats; cut out. Use removable double-sided tape to attach bats to wall, curving them over moldings and leaving edges of wings free to "flap."



Outside:

Get flicker flame light bulbs from Home Depot or your local hardware store and put them in all your indoor and outside lights to create an eerie atmosphere. If you can't find the flicker flame lights then green light bulbs have an eerie affect too.

Decorate the front porch so that the guests will know they are walking into a scary party scene.





A different CD will be playing outside as guests arrive than what is playing inside. This music is high pitched screams, shrilling cats, chains, and creaky doors, the scary music that will surely send chills down your spine.

Add candles around the party area to cast an eerie glow throughout the night. Now your spooky abandoned house decor is complete.



Witch's Brew Bubbling Cauldron



Supplies:

All these supplies can be found at Home Depot or other home maintenance garden & hardware stores

- ~3 smooth-hewn wooden landscape poles approximately 2" wide by 8ft tall
- ~1 length of rough hemp rope approximately 1/4 " by 10 feet long
- ~1 length of black decorator metal chain, light gauge with approximately 1" loops and 12 ft long
- ~7 spring link hooks or other like fastening hooks that can be closed approximately 2" long

Buy from a party store:

- ~2 dark plastic cauldrons 1 larger and 1 smaller to fit inside the larger cauldron – cauldrons should have 3 holes near rim for hanging them by hooks – you can drill holes if necessary each a third of the way around the rim so that it can be hung by 3 chains
- ~1 clear plastic bowl that will fit snugly inside the smaller cauldron – this is optional as



you can use the smaller cauldron as is if you clean it out and let stand for awhile so that your witches brew drink doesn't smell or taste like the plastic of the cauldron – we found a clear plastic ice bucket that worked perfectly

Buy from Keg Beer store or similar vendor:

1 block of dry ice approximately 10 lbs

Construction:

1. Tie a cinch knot at one end of your rope
2. Stand landscape poles together upright with pointed ends up
3. Use your cinch knot to slip over one of the poles and slide down to approximately 6 feet high from the bottom of your pole and pull tight to prevent slipping
4. Wind rope around all 3 poles several times tightly
5. Spread poles out to form tripod and use rope up and around each pole individually 2 times so that you have both wound the rope around the poles as a group and then individually forming a snug slip resistant fastening
6. Now run the rope over the top and between the poles to form a loop that hangs down between them that you can hang a hook from to support the chains that will suspend the cauldrons hanging down between the poles
7. Tie off the other end of the loop by holding the loop down with one hand to keep the loop open and tying the other end of the rope off securing after winding the loose end of the rope around the poles tying a knot and cutting off the remainder – you should have at least 6 feet or more of loose rope remaining
8. Use your first link hook in the loop of rope hanging from the 3 poles
9. Measure 3 lengths of chain from this central hook down to a preferred length for the height you want your large cauldron to hang from – with 2" chain loops, mine was 15 links for each length of chain so the cauldron hung at about waist level
10. Cut chain lengths and using other 3 spring hooks hang your large cauldron
11. Using the same technique measure and hang the smaller cauldron inside the larger one
12. Use your remaining rope to wind around each pole near the bottom and stretch them tight to act as restraints from the poles spreading out too far – do this after you have set your tripod in place at the party site
13. Adjust your poles so that the cauldrons hang level and equidistant from each of the poles
14. To insure your top rope fastener doesn't slip down the poles at some point during your party, you may want to tap a small nail under the bottom of your ropes at the top so the rope coils cannot slip down the pole if someone jostles the tripod



15. Pour your witches brew into the top cauldron
16. Use water and dry ice in the bottom larger cauldron to see steam bubbling out around the smaller cauldron – dry ice is very cold and should never be handled with bare hands as it can freeze your skin quickly. Please wear heavy gardening gloves to handle dry ice!
17. You can also drop a chip or two of dry ice directly into the witches brew for a dramatic bubbling effect – just ensure no one ladles out their brew with dry ice in their drink – it is extremely cold and can freeze your skin so quickly it looks and feels as if were burned – dry ice is frozen CO₂ gas and dissipates harmlessly as it is melts - you can continue adding dry ice as needed for desired effect
18. Take pictures because everyone will be amazed at how lifelike the witches brew cauldron set looks and will want to know where you bought it – that's when you get to brag about how you actually made it from scratch
19. Post on Facebook for extended kudos!
20. Storing your set can be simple as collapsing the poles or disassembling it completely and saving the directions so you remember how you put it together in the first place – **TIP:** I recommend you store your directions safely before you start drinking



Eat, Drink and Be Scary!



Great Music Makes a Halloween Party Howl! What's a Halloween party without creepy, classic music to get guests in the spirit? This lively music will get everyone in the mood for a Monster Mash! The music will also inspire dancing, laughter and fun. Target has a selection of music CDs to pick from. They are very reasonably priced and we have never been disappointed by their quality. Some other favorites are listed below or you can always check iTunes. Start a playlist on Pandora you can revisit whenever you are in a spooky mood!

Welcome to My Nightmare - Alice Cooper

This is Halloween - From the movie "Nightmare Before Christmas" by The Citizens

Black Magic Woman - Santana

Munster's Theme - Jack Marshall

Devil Went Down to Georgia - Charlie Daniels Band

Love Potion No. 9 - The Searchers

Gravedigger – Dave Matthews

Gravedigger Rock – Boz Boorer

Transylvania Mania - From the movie, "Young Frankenstein" by Christopher Fitzgerald

Addams Groove - M.C. Hammer

Little Shop of Horrors - From the movie, "Little Shop of Horrors" by The Hit Crew

Witchy Woman - The Eagles

Bad Moon Rising - Creedence Clearwater Revival

Devil in My Car - B-52's

Witch Doctor – Sha Na Na

Don't Fear the Reaper - Blue Oyster Cult

Lil' Red Riding Hood - Sam the Sham or Sea Monster

In the Midnight Hour - Wilson Pickett

Bewitched, Bothered and Bewildered – Rod Stewart & Cher

Superstition - Stevie Wonder

The Witch Queen of New Orleans - Tom Jones or Redbone

Werewolves of London - Warren Zevon

Somebody's Watching Me – Rockwell



The Time Warp – from “Rocky Horror Picture Show” Album (Remix) Little Nell
Witchcraft - Elvis Presley
Witchcraft – Frank Sinatra
King Tut - Steve Martin
I Put a Spell on You - Creedence Clearwater Revival or Queen Latifah
Devil with a Blue Dress On - Mitch Ryder and the Detroit Wheels
Devil Inside - INXS
Ghostbusters - Ray Parker, Jr. - and you know the movie
Monster Mash - Bobby "Boris" Pickett or Mannheim Steamroller
Spooky - The Classics IV or The Atlanta Rhythm Section
I'm Your Boogie Man - K.C. and the Sunshine Band
I Want Candy - Bow Wow Wow
Thriller - Michael Jackson
Killer Queen – Queen
Clap for the Wolfman – The Guess Who
She Blinded Me with Science – Thomas Dolby
Purple People Eater – Sheb Wooley
Another One Bites the Dust – Queen
Adams Family Theme – The Hit Crew
Elvira – Oak Ridge Boys
X Files - The Movie Theme Song – Countdown
Magic – The Cars
Hot Blooded – Foreigner
Abracadabra - Steve Miller Band
Psycho Killer - Talking Heads
Devil in Disguise – Elvis Presley



Eat, Drink and Be Scary!

Activities



Costume Contest

1. Let your guests know that in about a ½ hour you will be giving out voting slips for them to vote on best costumes in these (or any you choose) categories. Scariest, Funniest, Most Creative and Sexiest so that they can see everyone's costume and pick their winner in each category.
2. Give each guest a voting slip with each category listed and then a line beside it to write in their vote. Give them about 15 minutes to place their vote and drop it into a mini cauldron in a designated place.
3. Once all votes are in, the host will leave the room and tally the votes. The winners in each category are announced and given a Halloween theme based prize. Lots of pictures are taken of the winners!



Eat, Drink and Be Scary!

Favors

I have make these at Christmas layered in caramel, multiple chocolates and crushed candy canes, so this is just a twist on that same idea.



Picture Courtesy of ourbestbites.com

Witches Magic Wands

Ingredients:

- 1 bag of Kraft Caramels
- 1 -2 bags of large Pretzel Sticks
- 1 cup semi sweet chocolate chips
- 1 cup white chocolate chips
- 4 tsp vegetable oil
- Halloween Candy Sprinkles
- 1 bag of Witches Teeth (to use in display)



Directions:

Melt 1 cup chocolate chips and 1 cup white chocolate chips with 1-2 tsp. vegetable oil in each in the microwave, stirring at 30 second intervals. Pour the chocolate into tall coffee mugs for easy dipping. Divide pretzels in half and coat each group one of the chocolates.

Keep the layers thin. The pretzels can break under too much coating and you do want to taste the salty pretzel with the sweet coating. Great combo!

Dip the base layer about 2/3 of the way down the pretzel. Hold the pretzel in one hand and the mug handle in the other and rotate the cup and pretzel around to coat with chocolate.

After dipping, allow the excess to drip back into the mug. Spray a cooling rack with cooking spray so that the chocolate won't stick and lay each pretzel down and allow the chocolate to set. Do this for all the pretzels with each of the dark chocolate and the white chocolate.

Repeat the dipping one more time. Lay on cooling rack to set 2nd chocolate layer.

After the pretzels have completely hardened, place them in cellophane treat bags and tied each one with orange, black or Halloween print ribbon. Make sure the cellophane does not go completely to the end so that you can stick the end into glass vases or jars filled with the Witches Teeth. This works as a party favor and decorations for the party!



Eat, Drink and Be Scary!

Ready, Set, Go



The best way to have a stress free party and feel like a guest at your own party is to plan ahead. Here is a step by step party plan that will have you confident and excited about your own party. Remember, you are the Life of the Party and your guests will follow your lead.

One Month Before

1. Choose the date for your party. Make your guest list and send out invitations. Our **Party Planner** will help you get all your ideas for the party together.
2. Decide what items you have on hand and what items you will need to purchase. Use our **Party Plan Menu** to help you plan. If they are custom items like test tubes and rack and spooky bottle labels, order them now.
3. Consider the areas for the party and any touch ups that may be needed. Plants for outdoors, a little tidying up indoors. Save old wine and liquor bottles for spooky bottles.
4. Purchase items for cauldron and punch bowl insert and make the cauldron.

One Week Before

5. Decorate the inside and outside of the house as described in Create the Mood with lights, bats, spider webs and any other Halloween decorations you usually use. Make a list of all accessories, serving pieces and tableware you will need.
6. Make sure your music sound system is in good working order and make your playlist/burn CDs and load iPod.
7. Shop for any non-food type items and costume prizes.



8. Make spooky bottles and bats.

1-2 Days Before

Shop for all food items (2 days before). Create a shopping list that will make it so much easier to plan and shop for your party. Our customized **Shopping List** will help you get organized.

9. Make punch and freeze. Make bulk shots and chill until ready to pour into test tubes.

10. Make tortilla soup and deviled eggs.

11. Make cupcakes, frost and decorate.

12. Make Witches Wands party favors and wrap in cellophane, tie with ribbons.

Day of the Party

13. Pick a time you must begin getting yourself ready and stick to it.

14. Set up the food area with the tablecloths, plates, utensils, napkins and glasses. Cover the furniture with the white sheets.

15. Set up bar area. Chill the beer and sodas in the morning.

16. Prepare the tortilla soup toppings: Chop cilantro, cut limes, Mexican crema, shredded jack cheese, green onions and place in individual serving bowls.

17. Make salad and dressing.

18. Make Bat chips and Ladies' Finger cookies.

19. Make the Baked Snake and Monster Sandwiches.

20. Place Ladies' Fingers party favors by the cupcakes so that you remember to give them to the guests. These double as part of the decorations and food.

20. Review lists to make sure everything is ready.

21. Defrost punch 1 1/2 hour before (slushy stage) you assemble the Witches Brew. Add the Vodka or rum and ginger ale to slushy punch. Add dry ice and water to cauldron.

22. Lay out all the food on the decorated buffet table.

21. Get dressed in your Halloween costume.



22. Begin the festive music and have music playing the entire time.

Once Guests Arrive

23. Greet them and show them to the bubbling cauldron and the laboratory test tubes. Both should come with a warning to beware!

24. Reheat tortilla soup.

25. Costume Contest! Remember to mingle with your guests letting them know how much you appreciate them as friends as you hand out the voting slips. Don't forget to take pictures!

26. Encourage everyone to savor the ghoulish delicacies all night.

27. Serve dessert and party favors.

28. Guests leave knowing that they celebrated their most Spooktacular Halloween ever!

