

A HAUNTED GATHERING

Vampire's Blood Punch
Toxic Waste Punch - Non-Alcoholic
Sick Watermelon
Marshmallow Ghosts
Bloody Fingers
Bloody Meat Pieces
Coffin Dip
Carrot Finger Dip
Wormy Candy Corn Grab
Creepy Vampire Doughnuts
Spooky Spider Eggs
Vampire Bat Wings
Deadman's Fingers and Toes
Devils on Horseback

VAMPIRE'S BLOOD PUNCH

- 8 Cups Chilled Red Fruit Punch (such as Hawaiian Punch Fruit Juicy Red)*
- 1 Chilled 25.4-oz. Bottle Sparkling Apple Cider*
- 1 Liter Chilled Sparkling Water*
- 1 1/2 Cups Light Rum*
- 1 Orange, Thinly Sliced*
- 1 Bottle Maraschino Cherries*

In a large pitcher, combine the fruit punch, sparkling apple cider, sparkling water and light rum. Mix well. Stir in oranges and cherries. Serves 8. Double for a crowd

TOXIC WASTE PUNCH

- 1 Can of Pineapple Juice*
- 2 Liter Bottle of Mountain Dew*
- 1 Liter Fresca (can substitute with Sprite)*
- 1/2 Carton Lime Sherbet*
- 1 Bag Frozen Berries*
- Miscellaneous Plastic Body Parts (boiled in hot water and cleaned well)*

Pour chilled juice and sodas in to punch bowl. Right before serving the punch, toss in the frozen berries and scoop in the sherbet. Toss in body parts. Double to serve 40.

SICK WATERMELON

- 1 Watermelon
- 2 Cans Pineapple Chunks
- 1 Pound of Strawberries
- 2 Cucumber Slices
- 1 Black Olive

Slice top off watermelon, so when you turn it upside down, it will stand on its own. Cut a wide open mouth with zig-zag cuts to form teeth. Scoop out watermelon.

Slice watermelon in cubes and put in a bowl. Add pineapple chunks. Quarter strawberries and add to bowl. Gently mix.

Insert a slice of black olive onto the cucumber slice with a toothpick to resemble an eye. Attach eye to watermelon with toothpick over teeth. Make another eye and attach.

Add mixed fruit in a fashion that resembles someone getting sick. Serve on a platter with toothpicks on the side.

Marshmallow Ghosts

*1 Bag Marshmallows
1 Chocolate Icing Tube
Skewers*

Make a ghost face with chocolate icing and stick on skewer. Place in a pumpkin or cup.

BLOODY FINGERS

*2 Packages of Hot Dogs
1 Bag Sliced Almonds
Ketchup*

Cut hot dogs in half. Make tiny slices on hot dogs to resemble creases on fingers - two in the middle, one towards an end. At the other end, insert an almond slice to resemble a fingernail.

Place on platter with a bowl of ketchup for dipping.

BLOODY MEAT PIECES

1 Top Sirloin Steak

Skewers

Ketchup

Cook steak to your liking. Cube. Skewer each cube. Place on platter and drizzle ketchup to resemble blood. Serve with a bowl of ketchup for dipping.

COFFIN DIP

*1 Unsliced Bread Loaf
1 Package of Dip of Choice
Skeleton Parts
Crackers*

Slice through the loaf of bread at the top without cutting all the way through to resemble the top of a coffin. Gently pry open, as an open casket. Hollow out a square. Fill with dip. Place skeleton skull at left side in the middle, place two skeleton arms behind the head reaching out of the casket and add two skeleton legs sticking out of the right side of the casket. Serve with dipping chips.

CARROT FINGER DIP

5 Carrots - one fat, three regular, one small

1 Package of Dip of Choice

Sliced Almonds

Crackers

Cut each carrot to resemble fingers from the joint up, larger fat carrot for the thumb, regular carrots for the fore/middle/ring finger and the small carrot for the little finger. With dip, place one sliced almond on each finger to resemble fingernail.

Place dip in bowl. Arrange carrots to resemble a hand reaching out of the dip - place thumb facing sideways to resemble a how it looks on a hand. Serve by chips and vegetables.

WORMY CANDY CORN GRAB

1 Bag of Worm Gummies

1 Bag Candy Corn

Mix gummy worms and candy corn in a bowl. Hang a few gummy worms on punch bowls.

CREEPY VAMPIRE DOUGHNUTS

*1 Dozen Glazed Doughnuts
Red / White / Black Decorating Gel
12 Pairs of Fake Vampire Teeth*

Take a pair of the vampire teeth and hold them closed.

Gently place the teeth in the center of the doughnut, and then carefully allow the teeth to open. Wiggle the teeth so that they fit perfectly into the center of the doughnut, and place the doughnut on a serving plate. Repeat with rest of the doughnuts.

Make eyes with the white gel to form whites of eyes, and a dot of black gel for the pupil. Use red gel to form dripping blood from each end of the mouth.

Use black gel to draw a widow's peak onto each doughnut or random doughnuts.

Allow the gel to dry about 20 minutes before serving.

SPOOKY SPIDER EGGS

2 Dozen Hard-Boiled Eggs, Halved
3/4 Cup Mayo
4 Teaspoons Dijon Mustard
4 Teaspoons White Vinegar
2 Can Black Whole Olives
Dash of Salt and Pepper

Remove egg yolks and place in bowl. Mix rest of ingredients EXCEPT black olives. Fill egg white halves with yolk mixture.

Cut 48 olives in half for the spider bodies. Place one half in center of each egg yolk. Slice rest of olives halves in 4 slices for the spider legs. Place 4 legs on each side of spider body.

SPICY BAT WINGS

24 Chicken Wings

1/2 Teaspoon Cayenne Pepper

1/2 Teaspoon Garlic Powder

1/2 Cup Melted Butter

1/2 Cup Hot Pepper Sauce

Combine all ingredients except wings in a small saucepan over low heat. Cook until well blended.

Bake wings in 350 degree oven, 20 minutes on each side until done. Pour sauce over wings. Serve on a platter.

DEADMAN'S FINGERS AND TOES

1 Thin Crust Tomato and Cheese Frozen Pizza
1 Red Pepper

Cook pizza according to package. While pizza is cooking, cut red pepper into fingernails (thin triangles) and toenails (rectangle strips).

When pizza is cool, cut in half lengthwise, then into 9 strips to make 18 "fingers" and "toes." Press nails into slices to resemble fingers and toes.

DEVILS ON HORSEBACK

24 Pitted Prunes

1/3 Cup Crumbled Bleu Cheese

12 Strips of Bacon, Cut in half Crosswise

Soak toothpicks in water for 15 minutes.

Halve prunes lengthwise, taking care not to cut all the way through. Place a small amount of cheese in the center of each prune in cavity left by removed pit. Wrap each prune with bacon, securing with toothpick.

Broil for 10 to 12 minutes, turning halfway through.