

## **Show #72. Wickedly Good Halloween Food**

### **Lady Fingers**

- Pillsbury Crescent Rolls
- Round red candy or red almonds
- Dried rosemary

Instead of rolling up the dough into triangles, form a "finger." make some creases to represent the digits

Carefully sprinkle on some dried rosemary, strategically placing the leaves to represent knuckle hair.

Follow package directions to bake.

Upon removing from oven: immediately, place on the "fingernail" voila!  
In a neighborly fashion, offer some to your pals.

### **Eyeball Cupcakes**

- 12 standard paper baking cups
- 1 box (18.25 oz.) dark chocolate cake mix
- 1 1/3 cups chocolate milk
- 1/3 cup canola oil
- 3 large eggs

- 1 container (12 oz) white frosting
- 1 tube (.68 oz) red decorating gel
- 12 plastic eyeballs

Preheat the oven to 350. Line the standard muffin pan w/ baking cups; set aside. Beat together cake mix, chocolate milk, oil and eggs into a large mixing bowl on low speed 30 seconds. Scrape sides of bowl with a rubber spatula, increase speed to medium and beat 1 minute more. Pour the batter into the cups.

Bake until a toothpick inserted in center comes out clean, 21 to 26 minutes. Transfer cupcakes in pan to rack and let cool completely before frosting.

Spread 2 tablespoons frosting on each cupcake.

Using decorating gel, draw squiggly lines on frosted cupcakes to create blood vessels. Placer an eyeball into the center of each.

### **Fudgy Brownie Trifle**

- 1 package (1# 2.3 oz) Betty Crocker fudge brownie mix
- 2/3 cup vegetable oil
- ¼ cup water
- 1 T instant coffee granules or crystals
- 2 eggs
- 1 box (4-oz.) serving size chocolate fudge instant pudding & pie filling mix
- 2 cups cold milk
- 1 bag (8 oz) toffee bits
- 1 container (8 oz) frozen whipped topping, thawed

1. Heat oven to 350. Grease bottom only of 12x9 inch pan. In medium bowl, stir brownie mix, oil, water, coffee granules and eggs until well blended. Spread in pan.
2. Bake 28 to 30 minutes or until toothpick inserted 2 inches from sides of pan comes out clean or almost clean. Cool completely, about 1 hour.
3. Cut brownies into 1-inch squares. Place half of the squares in bottom of a 3-qt. glass bowl. Make pudding mix as directed on box for pudding, using milk. Pour half of the pudding over brownies in bowl. Top w/ half each of the toffee bits and whipped topping. Repeat w/ remaining brownies, pudding, toffee bits and whipped cream.
4. Cover; refrigerate at least 4 hours before serving. Store covered in frig.

For wicked fun: sprinkle candy corn and spiders on top!

### **Spiced Pumpkin Seeds**

Fresh pumpkin seeds  
1 T olive oil  
1 t. celery salt  
1 t. ground cumin

Heat oven to 300. Remove the seeds from 2 medium pumpkins. Discard the pulp. Spread the seeds (no need to rinse them) evenly on an ungreased baking sheet. Bake until dried, about 1 hour.

Toss the seeds, with the ingredients, in a large skillet. Cook, stirring occasionally, over medium heat, until the seeds are lightly toasted, about 3 minutes.

Share the crunch!

### **Caramel Apples**

Three 14 oz. bags of caramel w/ 2 T of water.  
Your favorite apples, like Granny Smith or Honeycrisp, cut into wedges  
Long skewers

Melt the caramels & water, stirring occasionally. Skewer an apple slice firmly, and dip into the melted caramel. Beware! It's hot!!

### **Shrimp w/ Ginger & Lime**

Marinade  
3 T freshly squeezed lime juice  
3 T olive oil  
1 T minced ginger  
1 T brown sugar  
1 large clove garlic, minced  
1 t grated lime zest  
1 t. Asian sesame oil

1 # large shrimp (16 to 20 count)  
2 limes, each cut into 4 wedges  
2 T chopped, fresh cilantro

1. In a large bowl, whisk lime juice, olive oil, ginger, brown sugar, garlic and lime zest and sesame oil. Set aside.
2. Peel and devein the shrimp leaving the tails intact. Add shrimp to marinade and toss to coat thoroughly. Cover bowl or place contents of bowl in a large re-sealable plastic food storage bag and refrigerate for at least 1 hour.
3. Preheat grill or broiler. Thread shrimp and lime wedges onto 8 skewers, dividing evenly.

Cook shrimp directly over medium-hot fire for about 5 minutes or until shrimp are bright pink, turning once during cooking or cook directly under the broiler, 3-4 inches away from heat source. OR cook the shrimp stove top for about 8 minutes, turning once until shrimp turn pink.

Sprinkle w/ cilantro and enjoy!

### **Creamy Broccoli Dip**

1 (8 oz) package light cream cheese, softened  
2 T Dijon mustard  
2 T milk  
1 cup finely chopped cooked broccoli  
¼ cup chopped red pepper  
2 T chopped scallions  
Chopped red pepper and broccoli flowerettes, celery, crackers for garnish

In a small bowl, with an electric mixer at medium speed, beat cream cheese, mustard, and milk until well blended. Stir in broccoli, red pepper and scallions. Cover; chill until serving time.  
Dip with garnish and enjoy!