

Personal Recipes :

I love to cook so adding my recipes was a must for this bonus. The things I've included are both yummy and creative. Your guest will love the blend of flavors and wonder what makes them the color they are. They look scary but taste so yummy people might forget they are eating a Witches Stew completely!

Green Chicken Tortilla Soup

Chicken tortilla soup is a staple within my home , so of course it had to be at my party but I didn't want the normal clear colored soup so this one features a pea soup base and then the normal things found within a tortilla soup. Because the peas are sweeter the soup needs much more spice to it so that it still is a tortilla soup

- 1 lb boneless chicken breast
- 1 Tablespoon Olive Oil
- 1-1/2 teaspoon Cumin
- 1 teaspoon Chili Powder
- 1/2 teaspoon Garlic Powder
- 1 1/2 Tbsp unsalted butter
- 2 cups low sodium chicken broth
- 2 sprigs of mint, about 6 inches in total stem length
- 1 pound of frozen petite peas
- 1/4 cup heavy cream
- 1tsp butter
- 1 cup Diced Onion
- 1/4 cup Diced Green Bell Pepper
- 1/4 cup Red Bell Pepper
- 1 can (10 Oz. Can) Hot Rotel Tomatoes And Green Chilies
- 2 tbsp red pepper flakes
- 1 cup of tortilla strip chips

First let's cook the chicken --- Preheat oven to 350 degrees, place chicken onto foiled baking sheet. Cover with olive oil, cumin, chili powder and garlic powder. Place into oven and cook for up to 25 minutes. Remove and place on the side to cool.

Next prepare green pea soup base – In medium pan melt butter then add in chicken broth and mint and stir nicely. Bring to a boil then add frozen peas and salt and pepper to taste and wait to boil again. Reduce heat and bring to simmer and cook until peas are tender. Remove mint from soup and place into blender. Pour in cream and blend until smooth. Place pea soup aside and place butter and veggies into pan. Stir until well combined and butter has covered all veggies. Pour in soup and add pepper flakes. Allow to simmer then gently stir in shredded chicken or diced chicken and half of tortilla chips. Season to taste as needed and serve right away.

Witches Stew

I love making this gumbo like stew because it tastes amazing. The key difference between this and gumbo is I add elements that are spooky to it. It's one of the most time consuming things to make but it tastes so yummy it's worth it! The rice is something that really tastes amazing and adds a kick and sweetness to the stew. When you combine the sweet rice with the slightly spicy stew, it just works like

magic.

- 1 Package of frozen Okra
- 1 Package of frozen peas
- 1 package frozen corn
- 2 tbsp butter
- 2 tbsp flour
- 1 large onion finely chopped
- 1 can of diced tomatoes
- 1 bay leaf crushed
- 4 tbsp chopped parsley
- ¼ tsp thyme
- ¼ tsp oregano
- ½ tsp fresh diced basil
- 3 tsp hot sauce
- 2 cloves or garlic minced
- 1 pound crab meat
- 1 pound diced cook chicken
- 1 pound small cooked shrimp
- 2 tsp seasoning salt
- 3 ½ cup boiling water
- 4 cups cooked rice
- 1 package Frozen Spinach
- 3 tbsp peppercorn
- 1 small can coconut milk

Allow veggies to thaw.. Once okra is thawed cut into slices for easier eating. Set aside. Melt butter in very large and deep pot, once butter is melted blend in flour. Heat should be medium high Next add veggies, onion, tomatoes, bay leaf, parsley, thyme, oregano, basil, hot sauce and all meat with salt into ball. Cook for ten minutes stirring often to avoid having the items stick. Next add salt and water. Reduce heat to low and cover and simmer for 2 hours, adding extra water as needed to prevent scorching . Add no more than ¼ cup of water at any time. Stew will be thick once cooked. Cover and remove from heat.

Next prepare rice, combine hot cooked rice with frozen spinach into large pot , add coconut milk and peppercorns and stir 5 times before covering and letting the spinach cook and thaw. Allow rice to cool before serving with stew.

Guacamole

By adding white beans to the dip – it doubles the recipe so that you don't have to buy as many avocados. A lot of recipes tell you to add black beans but white beans tend to blend better into the recipe and have a much lighter flavor. If you don't like white beans, use things like chili beans or even corn.

- 2 cans white beans
- 1tbsp butter
- ¼ cup water
- 2 ripe avocados

1/2 red onion, minced (about 1/2 cup)
1-2 serrano chiles, stems and seeds removed, minced
2 tablespoons cilantro (leaves and tender stems), finely chopped
1 tablespoon of fresh lime or lemon juice
1/4 teaspoon coarse salt
A dash of freshly grated black pepper
1/2 ripe tomato, seeds and pulp removed, chopped
1 can sliced olives

Melt butter, add white beans and water and cook for 30 minutes on medium-high heat. While white beans cook, prepare avocado base. Cut avocados in half. Remove seed. Scoop out the flesh from the peel, put in a mixing bowl. Then roughly mash the avocado. You want your guacamole to be slightly chunky. Next add the chopped onion, cilantro, lime or lemon, salt and pepper and stir some more. Next remove white beans from heat and mash or blend them until smooth. Allow to chill before adding to avocados for 20 minutes. Once chilled fold into guacamole. Cover with plastic wrap directly on the surface of the guacamole to prevent oxidation from the air reaching it. Refrigerate until ready. Once you are ready to serve, cover with tomato and olives in a way that is either creative looking or just yummy looking.

Vegetable Quesadillas with blood dip

I saw someone on TV make some Vegetable quesadillas. They looked gross so I updated them by making them look not as filled with items. While my family loves veggies that might not always want to see it and guests tend to feel the same way. So cooking the veggies and using a chopper to make them into a nice spread just made it so much easier! Then I added a nice Halloween themed dip to make them every yummier.

2 tbsp butter
1/2 cup water
1 zucchini peeled then sliced
1 bag of frozen broccoli cuts
1 bag frozen bell peppers
2 cans of carrot
1 can white beans
1 can cream of corn
1 yellow onion, chopped
1 container of fresh mushrooms
2 tsp black paper
1/2 tsp fresh basil
1/2 tsp garlic salt
12 (10 inch) flour tortillas
2 cup shredded sharp Cheddar cheese
2 cup shredded Monterey Jack cheese
2 tsp melted butter
Dipping sauce ingredients:
1/2 teaspoon ground cumin
1/4 teaspoon salt
1 (12-ounce) jar roasted red peppers, drained
1/2 teaspoon minced chipotle peppers in adobo sauce

1/3 cup frozen orange juice concentrate, thawed
2 tablespoons olive oil
2 teaspoons lime juice

In large pan melt butter then pour in water. Add veggies and beans one by one into pan. Stir 3 times to combine then cover and let simmer for 1 hour on medium-high heat. Stir as often as needed to avoid veggies from burning. Allow veggies to cool for 10 minutes then place into food processor. Slowly mince all veggies into a thick chunky paste. Place creation into large bowl and stir in seasonings and basil.

Preheat oven to 350 degrees. Cover pan with foil and cover with 6 tortillas on the bottom. Spread veggie mixture over all 6 tortillas then top with cheeses, cover with remaining 6 tortillas. Brush with melted butter and place into oven until cheese is melted or 12 minutes. Slice quesadillas into even slices or however you'd like to reach the number of servings you need.

Next prepare dipping sauce. Process all ingredients in a food processor or blender until smooth; cover and chill until ready to serve.

Green and Red Chicken Wings

Chicken wings are a normal thing for parties and I was hunting for a way to make them much more scary so I decided to make my classic chicken wings and then cover them with a nice colored coating. Not only do they taste amazing – they look spooky!

Ingredients:

1 1/2 cups honey
6 tablespoons soy sauce
2 cloves garlic, minced
2 pounds chicken wings
1 jar green chili sauce
1 jar red salsa

Heat honey, soy sauce, and garlic in a saucepan until boiling.

Place the wings in the bottom of a 9 x 13 inch baking pan, and pour the honey mixture over the chicken. Cover with foil. Marinate in the refrigerator for a few hours or overnight.

Bake, covered, at 375 degrees F (190 degrees C) for 1 hour; turn the wings after 1/2 hour. Remove the foil cover, and bake for 15 minutes. Take the wings out of the sauce, and bake on a rack for 10 minutes. Turn the chicken wings, and cook for another 10 minutes. Allow for wings to cool for 20 to 30 minutes then coat one pound with green sauce and the other pound with red salsa. Place on serving trays covered with foil to keep them warm.

Blood Covered Roast Beef

Who doesn't love a good roast beef. It's a traditional fall meal so it makes sense for you to serve it at your party. The best way to make this recipe is in the slow cooker. It's both quick and fun and Halloween inspired with its bright red sauce that is used to cover the dish once in its serving dish.

Ingredients:

3 pounds beef chuck roast
1/3 cup soy sauce
1 (1 ounce) package dry onion soup mix

2 teaspoons freshly ground black pepper
1 bottle of mild hot sauce
1 cup ketchup
½ cup red wine or prune juice
¼ tsp grated fresh ginger
2 tbsp parsley (optional)

Pour the soy sauce and dry onion soup mix into the slow cooker. Mix well. Place chuck roast into slow cooker. Add water until the top 1/2 inch of the roast is not covered. Add the fresh ground pepper over the top. Cover and cook on low for 8 hours.

Once done cooking – in large bowl combine the last few ingredients and mix well. Place beef onto serving dish and pour sauce over it evenly. Sprinkle parsley over if desired.

Online Recipes That Rock! :

I'll be the first to admit that I'm not perfect! There are thousands of amazing recipes online and below is only a selection of them. The ones below I have used before for my own parties so I know they are amazing in every way. Try them out and click on the link to see pictures of the yumminess.

Creepy Pasta Salad

<http://www.tasteofhome.com/Recipes/Creepy-Crawly-Pasta-Salad>

I updated this recipe by removing the zucchini which my family and I hate a lot and replacing it with broccoli and parsley. To the pasta I added some garlic and some cooked bacon to add a crunch to it. I also just used some store bought dressing instead to save some time.

Prep: 25 min. + chilling

Yield: 13 Servings

25

25

Ingredients

8 ounces uncooked fusilli pasta or other spiral pasta

1 medium zucchini, julienned

1 cup cherry tomatoes

1 cup fresh cauliflowerets

1 cup colossal ripe olives, halved

¾ cup pimiento-stuffed olives

1 small green pepper, chopped

½ cup chopped red onion

DRESSING:

¼ cup ketchup

2 tablespoons sugar

2 tablespoons white vinegar

½ small onion, cut into wedges

1 garlic clove, peeled

1 teaspoon paprika

¼ teaspoon salt

¼ cup canola oil

Directions

Cook pasta according to package directions; drain and rinse in cold water. Place in a large bowl; add the zucchini, tomatoes, cauliflower, olives, green pepper and red onion.

In a blender, combine the ketchup, sugar, vinegar, onion, garlic, paprika and salt; cover and process until blended. While processing, gradually add oil in a steady stream; process until thickened. Pour over pasta salad; toss to coat.

Cover and refrigerate for at least 2 hours before serving. Yield: 13 servings.

Nutritional Facts

3/4 cup equals 148 calories, 7 g fat (1 g saturated fat), trace cholesterol, 363 mg sodium, 20 g carbohydrate, 2 g fiber, 3 g protein.

Pumpkin Cheese Cake

<http://www.tasteofhome.com/Recipes/Pumpkin-Cheesecake-Dessert>

This is so yummy. It's a must for every holiday season.

Prep: 20 min. Bake: 35 min.

Yield: 12-15 Servings

20

35

55

Ingredients

1 package (16 ounces) pound cake mix

3 eggs

2 tablespoons butter, melted

4 teaspoons pumpkin pie spice, divided

1 package (8 ounces) cream cheese, softened

1 can (15 ounces) solid-pack pumpkin

1 can (14 ounces) sweetened condensed milk

1 teaspoon ground cinnamon

1/2 teaspoon salt

1 cup chopped walnuts

Whipped cream, optional

Directions

In small large bowl, combine the cake mix, 1 egg, butter and 2 teaspoons pumpkin pie spice until crumbly. Press into a 13-in. x 9-in. baking dish; set aside.

In a large bowl, beat cream cheese until smooth. Add remaining eggs; beat on low speed just until combined. Stir in the pumpkin, milk, cinnamon, salt and remaining pie spice. Pour into crust; sprinkle with nuts. Place pan on a baking sheet.

Bake at 350° for 35-45 minutes or until set. Cool. Refrigerate until serving. Cut into squares; garnish with whipped cream if desired. Yield: 12-15 servings.

Nutritional Facts

1 serving (1 piece) equals 378 calories, 22 g fat (8 g saturated fat), 89 mg cholesterol, 303 mg sodium, 39 g carbohydrate, 2 g fiber, 9 g protein.

Party-Time Popcorn

<http://www.tasteofhome.com/Recipes/Party-Time-Popcorn>

When I saw this recipe while hunting for kid approved snacks I fall in love with it. It was a huge hit and continues to be a must have treat for nearly every party! It's not spooky looking but with the right serving tools it can be!

Prep: 10 min. Bake: 10 min.

Yield: 8 Servings

10

10

20

Ingredients

2 quarts popped popcorn

3 cups shoestring potato sticks

1 cup salted mixed nuts or peanuts

1/4 cup butter, melted

1 teaspoon dill weed

1 teaspoon Worcestershire sauce

1/2 teaspoon lemon-pepper seasoning

1/4 teaspoon garlic powder

1/4 teaspoon onion salt

Directions

In an ungreased roasting pan, combine the popcorn, potato sticks and nuts. Combine the remaining ingredients; pour over popcorn mixture and toss to coat. Bake, uncovered, at 325° for 8-10 minutes, stirring once. Store in an airtight container. Yield: 2 quarts.

Nutritional Facts

1 serving (1 cup) equals 279 calories, 22 g fat (6 g saturated fat), 15 mg cholesterol, 396 mg sodium, 18 g carbohydrate, 3 g fiber, 5 g protein.

Eyeball Taco Salad

<http://www.tasteofhome.com/Recipes/Eyeball-Taco-Salad>

I updated this recipe to be placed within a big bowl instead of on plates like the recipe said to. It was much easier that way and made for a pretty presentation as well.

Prep: 35 min. Bake: 25 min.

Yield: 10 Servings

35

25

60

Ingredients

2-1/2 pounds lean ground beef (90% lean)

3/4 cup water

1 can (8 ounces) tomato sauce

1 envelope taco seasoning

1 package (12-1/2 ounces) nacho tortilla chips, crushed

2 cups (8 ounces) shredded Monterey Jack cheese

2 cups (8 ounces) shredded cheddar cheese

4 cups torn iceberg lettuce

1 medium red onion, finely chopped

10 slices tomato, halved
1 cup (8 ounces) sour cream
10 whole pitted ripe olives, halved

Directions

In a Dutch oven, cook beef over medium heat until no longer pink; drain. Stir in the water, tomato sauce and taco seasoning. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes.

Place tortilla chips in a greased 15-in. x 10-in. x 1-in. baking pan; sprinkle with Monterey Jack cheese. Spread meat mixture over top; sprinkle with cheddar cheese. Bake at 325° for 25-30 minutes or until bubbly.

Top with lettuce and onion. Cut into ten 5-in. x 3-in. pieces. On each piece, arrange two tomato slices for eyes; top each with a dollop of sour cream and an olive half. Yield: 10 servings.

Graveyard Cake

<http://www.marthastewart.com/343717/graveyard-cake>

With this recipe I used mostly the design elements. The reason was – I didn't have the time to make a cake so instead I went to the local bakery and asked for a sheet cake with only a little bit of icing. I was able to save a ton of time and still create an amazing looking cake.

Yield

Makes one 9-by-13-inch cake

Add to Shopping List

Ingredients

8 ounces (2 sticks) unsalted butter, softened, plus more for pan
4 cups cake flour, plus more for dusting
4 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon freshly grated nutmeg
1/2 teaspoon ground cloves
2 1/2 cups packed light-brown sugar
4 large eggs
1 cup buttermilk
1 1/2 cups canned solid-pack pumpkin

Bleeding Chocolate Glaze

Espresso Shortbread Headstones

1 tablespoon ground ginger

Directions

Preheat oven to 350 degrees. Generously butter a 9-by-13-inch cake pan. Line with parchment paper; butter lining. Dust with flour; tap out excess. Set pan aside.

Whisk together flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves in a large bowl; set aside. Put butter and sugar in the bowl of an electric mixer fitted with the paddle attachment; beat on medium-high speed until pale and fluffy, 2 to 3 minutes. Add eggs, one at a time, beating well after each addition. Reduce speed to low; alternate between adding flour mixture and buttermilk, beginning and ending with flour. Add pumpkin, and beat until completely combined.

Pour batter into the prepared pan. Bake until golden and a cake tester inserted into center comes out clean, about 40 minutes. Let cool in pan on a wire rack 15 minutes. Unmold; peel off parchment. Let cool completely on rack, top side up.

Set cake and rack on a baking sheet lined with parchment paper. Pour warm chocolate glaze over cake. Using a small offset spatula, gently smooth glaze over top of cake, letting it drip down sides. Let stand at room temperature, or refrigerate until set. Arrange 6 headstones on top; serve with the remaining.

Devilish Eggs

<http://www.marthastewart.com/334268/devilish-eggs>

For this recipe I mostly used the design elements instead of the recipe. I like a more flavored egg instead so I added a few extras which I've noted below.

Yield

Makes 2 dozen

Add to Shopping List

Ingredients

- 12 large eggs
- 3 jarred roasted red peppers, finely chopped
- 1 cup mayonnaise
- 2 teaspoons Dijon mustard
- 1 teaspoon coarse salt
- 1/2 teaspoon freshly ground pepper
- 1/2 teaspoon paprika
- 1/4 teaspoon cayenne pepper
- 1 teaspoon hot sauce, such as Tabasco (optional)
- 1 small red bell pepper, cut into small triangles, for garnish
- 2 scallions, dark-green parts only, cut into small triangles, for garnish
- Fresh chives, cut into 1/2-inch pieces, for garnish

Directions

Prepare an ice-water bath; set aside. Put eggs into a medium saucepan, and cover with cold water. Bring to a boil. Remove from heat. Cover; let stand 12 minutes. Using a slotted spoon, transfer eggs to ice-water bath.

When eggs are cool, peel, and cut in half lengthwise. Carefully remove yolks, keeping whites intact and transferring whites and yolks to separate bowls. Refrigerate whites.

Add roasted peppers, mayonnaise, mustard, salt, pepper, paprika, cayenne, and hot sauce (if desired) to yolks. Mash with a fork until smooth. Cover, and refrigerate until stiff, about 30 minutes.

Mound yolk mixture in each egg-white half. Garnish with bell pepper, scallions, and chives to make devilish faces.

** The extras I added include, fresh basil, minced garlic and spicy mustard and I added an extra tsp of hot sauce.