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October 4, 2013

Hauntingly Great Halloween Party Food for Grown-ups

Halloween isn't just a holiday for kids to enjoy; it also gives adults an excuse to dress in crazy costumes, play party games and channel their inner child. It's that time of year when you can go all-out with your Halloween party menu. Why not try some of these quirky and creative ideas for spooky food and drink with a grown-up twist for your Halloween bash?



Bat Wings

Brown 2 lbs. chicken wings (with the tips still on), and mix with a marinade made from 1/4 cup soy sauce, 1/4 cup bourbon, 1/4 teaspoon garlic powder, 1 tablespoon black food coloring, salt

and pepper. Refrigerate for one hour. Cook in the oven for about a half hour at a medium heat to desired crispiness, and then arrange the wings in pairs on a platter to look like bats in flight.

Bloody Good Dip

This dish is simple, but stunningly effective! Make a cheese fondue using your favorite recipe and just add a few drops of red food coloring until you're happy with the color of your "blood." Serve with pretzels, raw veggies and mini sausages for your guests to dip.

Eyeball Cakes

Bake your favorite cake recipe, adding one tablespoon of red food coloring to the ingredients. Crumble the cooled cake into a bowl with some cream cheese frosting made with 10 ounces icing sugar, 5 ounces cream cheese and 2 ounces unsalted butter. Shape the mixture into eyeball-sized balls and refrigerate for at least one hour. Drop each "eyeball" into melted white chocolate and decorate with M&Ms for the pupils and red cake gel or food coloring to add veins.

Gingerbread Skeletons

Instead of traditional gingerbread men, Halloween is the perfect time to make gingerbread skeletons. Simply use white cake decorating gel to make skeleton patterns on your gingerbread men. You can also use a cookie cutter in the shape of a cat and make gingerbread black cats if you prefer. Or do both!

Spooky Spider Web Cupcakes

Decorate your favorite cupcakes with different colors of frosting, draw concentric circles on the top with black cake decorating gel and use a toothpick to drag lines from the center to the outside of the cupcakes to make a spiderweb pattern. For extra decoration, put Halloween candies in the shape of spiders on each cupcake.



Brain Jell-o

Buy a Jell-o mold in the shape of a brain, and make your favorite flavor of jello according to the instructions. Adding evaporated milk will make your brain more opaque, therefore more realistic.





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No Halloween party for adults would be right without a great punch, so make one with your preferred ingredients and measurements, and float some "eyeballs" in it to suit the season. Lychee fruits make the perfect eyeballs; just pop a maraschino cherry in each one and they're ready. Take it to another level by pouring your punch in a witch's cauldron to serve!



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