



Spooktacular Recipe Ideas Sheet

Stuck for party food ideas?

Spooktacular Party cuisine needs to be delightfully "creepy" food.

The following Spooktacular party menu should make the job of cooking for the young witch recruits a lot easier.

Magic Wand Cookies
Broomsticks
Harry Potter Ghostly Onion Dip
Bat Wings
Halloweenies
Monster Toes
Iced Hands

Magic Wand Cookies: - This is a little labor intensive, but well worth the effort! Make these the day before the party event. The young wizards can live out their dreams of casting spells when they wave their magic wands.

Ingredients: 300g plain flour, ½ teaspoon baking powder, ¼ teaspoon of salt, 200g caster sugar, 125g unsalted softened butter, 1 egg lightly beaten, 1 ½ tablespoon brandy, ½ teaspoon vanilla essence. Royal Icing Ingredients: 600g icing sugar, 4 egg whites, food colouring, sprinkles. Directions: Sift flour, baking powder and salt. Combine sugar and butter in another bowl and beat with electric mixer until light, soft and creamy. Add egg, brandy, vanilla and beat gently until combined. Add spoonfuls of flour mixture beating well between each spoonful. Remove mixture from the bowl and knead into a smooth ball on a floured surface. Wrap in a plastic wrap and refrigerate for at least an hour. Preheat oven to 200 degrees. Divide dough into 2. Roll to a 2mm thickness on well-floured surface. Knead extra flour if dough is too soft. Cut star shapes with star cutter and place onto baking paper-lined tray. Bake for 10 mins. Insert a popsicle stick through 2 points of the star when cookie is till warm. Royal Icing: Combine sugar and egg whites stirring until smooth. Add food colouring of your choice. Decorate with glitter sugar sprinkles.



Broomsticks These high flying brooms ticks are great for the food table or even their lolly bag to take home.

Ingredients: 12: 8-inch pretzel rods. 36 pieces 2 inch pieces of fruit roll ups. 6 2-inch pieces of roll ups cut in half-length wise.

Directions: For each broomstick, you'll need three of the 2-inch pieces and one of the halved pieces of fruit roll ups. Stack the three pieces and fringe them four times, stopping 1/2-inch from the top. Overlap the top edges around the pretzel, sticky side out. Wrap the remaining piece of fruit roll up around the top edges, sticky side to sticky side. Repeat for remaining brooms. Makes 12 broomsticks.

Harry Potter Ghostly Onion Dip: This will get the young wizards tucking into something healthy. Perfect with celestial crudités or chips (or even as a topping for a baked potato), this dip is a snap to make. The secret to its delicious flavor is waiting at least 24 hours after you make it to serve it.

INGREDIENTS 1 medium to large onion, minced , 3 to 4 tbsp. olive oil, 1 tsp. salt
250ml reduced-calorie sour cream

Directions: In a medium sauce pan, over low heat, sauté the onion and olive oil until translucent and lightly browned; about 10 minutes. Add the salt and cool slightly. Mix onions with the sour cream, cover and refrigerate at least 24 hours. Makes 2 cups.

Bat Wings

Place chicken wings in Bareque Sauce and bake in oven (180 degrees) for about 45 minutes.

Iced Hands.

Fill some gloves up with water and put them in the freezer. As soon as the gloves are frozen, cut the rubber off. Then you put the iced hands in your bowls of punch , the effect is absolutely great and spooky.

Halloweenies

This ones fun for all ages...set up a table and hot dogs made different ways undecorated for the older kids who'd like to make there own and decorated for the younger kids.... using coloured ketchup and other things you can decorate these halloweenies.....

Parties Kids Remember



Monster Toes:

Kids will love the gross-out factor of this tasty finger food. . Try some for a party or pre-trick-or-treating dinner. Ingredients: Cocktail wieners, 6-inch tortillas, Ketchup or mustard, toothpicks

Directions

1. Heat the oven to 180 degrees. Cut a wedge into the end of each cocktail wiener to make a toenail.
2. Cut the tortillas into strips about 4 inches long and 3/4 inch wide. Discard the ends.
3. Soften the strips in the microwave between damp paper towels for 10 to 30 seconds.
4. Roll each wiener in a tortilla strip and secure with a toothpick.
5. Bake for 7 to 8 minutes. Remove them from the oven, then fill the toenail with ketchup or mustard. Remove the toothpicks before serving.

