

# Halloween Party Ideas



**Stink Bug Deviled Eggs**  
(Black Dog Belly Rub) - page 9

# Table of Contents

Bubble, Bubble, There's Bound to be Trouble Sparkling Wine Punch - 4

"The Scream" Cheese Ball (Awesome Antler Rub) - 5

Puking Pumpkin Veggie Dip (Gallopín' Gourmet Shake™) - 6

Witches Stew with Spiced Cornbread (Wow-A Chihuahua) - 7

Stink Bug Deviled Eggs (Black Dog Belly Rub) - 9

"Operation" Charcuterie Board (Feisty Fish Rub) - 9

Grilled Road Kill (Awesome Antler Rub) - 10

Cemetery Dirt (Brown Dog Riba-Riba Rub) - 11

The Crematorium and Pet Cemetery - 12

# Halloween Party Ideas

We love Halloween and getting dressed up in costumes. It's so fun to see what people will come as and in many cases we barely recognize them.

So decorate the house in your favorite ghoulish décor and make some scary and delicious food. Be sure to checkout the crematorium and pet cemetery on page 12, its 100% edible.



# Halloween Party Ideas

# Bubble, Bubble, There's Bound to be Trouble Sparkling Wine Punch

## Ingredients

4 bottles sparkling white wine

2 bottles of white wine

1 bottle of orange liquor

2 liters of club soda

Dry ice – be sure to follow instructions on handling. We use tongs. Never touch or eat dry ice.

## Instructions

Chill all the ingredients. Insert a punch bowl into a black cauldron. We add a huge chunk of dry ice right before the guests arrive. Then pour chilled ingredients over the dry ice. If the ice breaks up, be sure to tell guest not to ladle any of the dry ice into their glasses.

Note: Dry ice can be purchased at most ice cream stores.



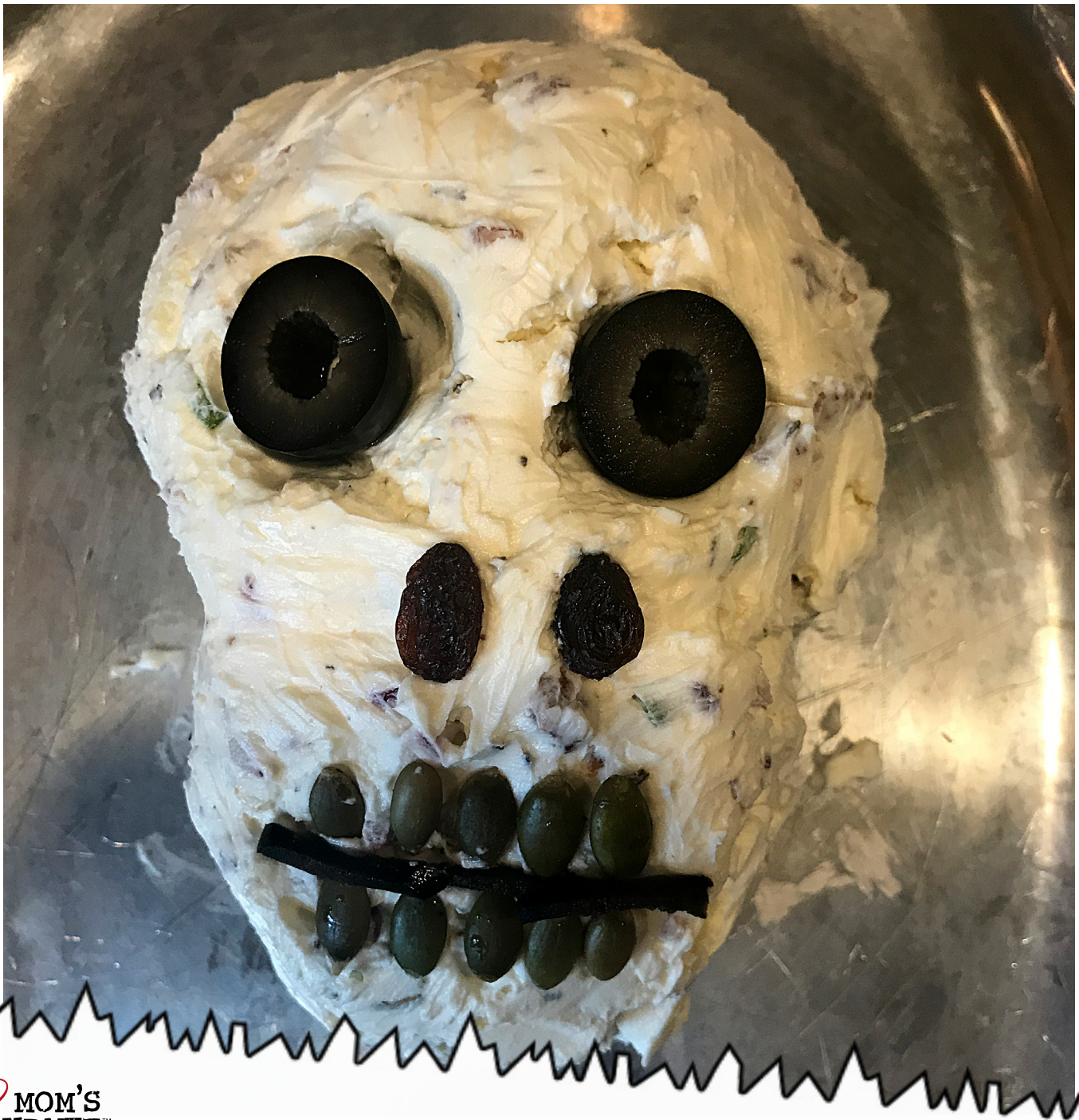
# "The Scream" Cheese Ball

## Ingredients

2 - 8 oz. package of cream cheese softened  
1 large clove garlic - crushed  
1-1/2 teaspoons Awesome Antler Rub  
2 tablespoons minced onion  
Black olives  
Pepitas

## Instructions

Mix cheese, garlic, Awesome Antler Rub, and minced onion together. Shape in the form of a skull (pictured). Use slices of black olives for the eyes and mouth and toasted pepitas for nose and teeth



# Puking Pumpkin Veggie Dip

## Ingredients

1 cup mayonnaise  
16 ounce container sour cream  
1 tablespoon Gallopín' Gourmet Shake  
1 (1.8 ounce) package dry leek or vegetable soup mix  
4 ounce can water chestnuts, drained and chopped  
10 ounce package frozen chopped spinach, thawed and drained  
1 small pumpkin carved with a large mouth  
Cut veggies, celery, carrots and zucchini

## Instructions

Mix all ingredients and chill. Before serving, fill the pumpkin with a little spinach dip and push it out the mouth into a bowl (see picture) with the remaining dip. Serve with cut veggies



# Witches Stew with Spiced Cornbread

## Ingredients

- 1 pound ground beef or turkey
- 1-1/2 tablespoons Wow-A Chihuahua
- 1-teaspoon chili powder
- 1-tablespoon sugar
- 1 - 28 oz. can Tomato sauce
- 2 cans stewed tomatoes smashed
- 1 6 oz. can of tomato paste
- 1 can each of dark red kidney, black, and garbanzo beans rinsed and drained

## Instructions

Brown the meat, then add the seasoning and remaining ingredients. Serve with corn bread. We used the boxed recipe and add **Wow-A Chihuahua** to taste.







**Stink Bug Deviled Eggs**  
(Black Dog Belly Rub) - page 9

# Stink Bug Deviled Eggs

## Ingredients

Hard boil eggs or make life easy and buy them already boiled and peeled.

12 eggs – hard-boiled chilled and peeled

1-1/2 teaspoons **Black Dog Belly Rub**

About 1/8 to 1/4 cup Mayo (I add to mix for a smooth consistency than will be stiff enough to fill the eggs but not to loose)

2 teaspoons – Coleman’s dry mustard

½ cup minced red onion

Garnish - 2 green onions thinly sliced, whole black olives and paprika

## Instructions

Slice hard-boiled eggs in half and put the yolks in a bowl. Arrange the eggs halves on a plate. Mix the eggs yolks, Black Dog, mayo, dry mustard, and onion together until smooth. Filled the eggs and slice the black olives to make the body and legs of a spider. Top the eggs with scallions and a dash of paprika. Watch them disappear.

## “Operation” Charcuterie Board

### Ingredients

16 oz. packages of softened cream cheese

2 teaspoons Feisty Fish Rub

6 oz. unsalted butter

2 cloves of garlic crushed

1 package of prosciutto

Other items for your board such as nuts, dried fruit, olives

### Instructions

Mix cheese, seasoning, butter, and garlic. Shape into a human head depress and area for eyes and form the nose and mouth. Wrap the cheese tightly with the prosciutto be sure to overlap the meat. Add small olives for eyes. See image: courtesy of Allrecipes.

Add other items on the board and serve with a basket of crackers.



# Grilled Road Kill

## Ingredients

Beef or venison tenderloin trimmed  
Awesome Antler Rub  
EVOO

## Instructions

Bring meat to room temperature. For garlic lovers, we make slits in the meat and insert slivers of fresh garlic. Brush with EVOO and then rub the seasoning all over the meat. Grill until medium rare or internal temperature is 130 degrees.



# Cemetery Dirt

## Ingredients

12.oz. bag of Nestles® semisweet morsels  
1/2 cup butter - 1 stick  
3/4 cup sugar  
4 eggs  
1 cup organic all-purpose flour  
1 teaspoon cinnamon  
1/4 teaspoon baking powder  
2 teaspoons **Brown Dog Riba-Riba Rub**  
1/2 teaspoon Real Salt - divided  
1/2 cup slivered almonds  
2 teaspoons almond oil  
1 teaspoon brown sugar  
Vanilla Bean ice cream

## Instructions

Preheat oven to 350°.

### Topping

In a small bowl, stir together sliced almonds, almond oil, brown sugar, and remaining 1/4 tsp. salt. Set aside.

### Cake

Microwave chocolate and butter in a large microwave-safe bowl at HIGH 1 to 1-1/2 minutes or until melted, stirring once. Whisk in sugar. Add eggs, 1 at a time, whisking just until blended after each addition. Whisk in flour, next 3 ingredients, and 1/4 tsp. salt.

Pour batter into a greased (with butter) 2-qt. baking dish. Sprinkle almond mixture over cake batter. Bake at 350° for 30 minutes. (Center will be soft.) Cool on a wire rack 5 minutes. Serve warm with vanilla bean ice cream.



## The Crematorium and Pet Cemetery

My dear friend Dawn is the MASTER at designing, building and decorating gingerbread houses. We do a different gingerbread house every year for the holiday season. Dawn brought this to our party as a dessert. Everything is 100% edible! We had to share it with you. If you'd like to try one email us at [info@momsgourmet.net](mailto:info@momsgourmet.net) and we will send instructions.





# Happy Halloween!

Check out our website for more recipes, inspiration and to order our spice & seasoning blends.  
<http://momsgourmet.net/>