

Drinks

Witches Brew

This makes a nice foaming drink. In a clear punch bowl mix equal parts blue kool-aid and lemon-lime pop. Add some crushed dry ice, and continue to add more every half hour or so. Caution! Don't let kids serve themselves, because dry ice can cause lips and tongue to freeze. Scoop it out yourself and leave the dry ice in the bottom.

Drink Decay

Add black paste food coloring to any drink you enjoy. Mix well.

Halloween Punch

Yield: 24 servings

12 oz orange juice concentrate,
-frozen
12 oz grape juice, white, bottle
2 lt 7-Up
1 pt sherbet, lemon or lime
green food coloring

Mix together a 12 ounce can of orange juice concentrate, a 12 ounce bottle of white grape juice, 2 liter bottle of 7-Up, pint of lemon or lime sherbet, and several drops of >> green food coloring (rum or vodka to taste, optional). If desired, serve with large, buoyant, and well-washed plastic spiders on the top!

Here are some other good ideas from the book which you could also use as a contest or conversation starter. (My idea) 1. Turn sandwiches into jack-o'-lanterns! Cut eyes, nose, and mouth into the top layer of bread and let the top layer (preferably much darker--or much lighter--than the bread show through. 2. Make edible spiders for Halloween treats: a prune for the body, licorice slivers or stick pretzels for the legs, and two "red-hots" for the eyes,] 3. Turn apples into jack-o'-lanterns! Using a sharp knife or razor, carefully cut portions of the skin away to make eyes, nose, and mouth. For a Halloween dessert, make an edible with's hat using a large, flat, dark cookie for the brim and an ice-cream sugar cone for the crown. Fill the cone with ice cream even to the rim and center it on top of the cookie. To enhance the illusion, consider giving the top of the cookie, a thin layer of chocolate frosting. >>> 4. A plain sour-cream based chip or vegetable dip can quickly be transformed into a delightfully ghoulish Halloween dip by adding a few drops of green food coloring to the dip itself, and then scattering small bits of red and yellow bell pepper across the top., 5. Serve fruit salad in a large, hollowed-out, and well-scrubbed pumpkin. Or serve it in a small pumpkins: one for each diner. If desired, paint a jack-o'-lantern on the pumpkin shell.

Hand in the Punch

Ingredients:

- 1 Playtex Glove
- Water to fill the glove
- Food coloring
- 1 Stout rubber band
- 1 Bowl of punch

Blood Red Ice

For deep red ice, try cherry koolaid. Can even be frozen inside a plastic glove, now this really adds some snap to a punchbowl!

Mystery Punch

- 1/4 cup lemon juice
- 1 teaspoon ground ginger
- 2 quarts apple cider
- 3 cups water
- 12 ounce can of frozen orange juice concentrate

Stir all ingredients together until well blended. Chill 1 hour. Serve cold with blood red ice mold (above) To serve warm, after chilling, bring mixture to a boil, then simmer for 5 to 10 minutes.

Directions:

Turn the Playtex glove inside out so the flannel is on the outside. Choose a food color that contrasts with the color of the punch. Color sufficient water to fill the latex glove then seal the glove with the rubber band. Put the water-filled glove in the deep freeze (you can use the refrigerator freezer, but the deep-freeze will be colder) and allow to freeze solid (overnight, at least). When the punch is ready for serving, remove the glove from the freezer. Run hot water over it - not too long, just enough to unstick the glove from the ice. Peel the glove off the "hand" and place the hand in the punch where it will float and keep the punch cool.

Eerie Witch's Brew

Ingredients:

- 4 c Cranberry juice cocktail
- 1 c Chopped candied ginger, - (1 jar)
- 3 md Oranges
- 12 oz Cn thawed frozen apple juice - concentrate
- 6 oz Cn thawed frozen limeaid - concentrate
- 2 c Seedless grapes
- 4 c Water

2 Bottles (32 oz each) gingerale
1 To 2 lb dry ice

Directions:

A smoking cauldron of punch made with grapes and orange peel masquerading as eyeballs and worms.

A SERIOUS CAUTION: never touch dry ice; use tongs to handle

In a 1 to 2 quart pan, bring 1 cup of cranberry juice and candied ginger to a boil over high heat.

Boil, uncovered, about 2 minutes, set aside.

With a vegetable peeler, pare peel (colored part only) from oranges; cut peel into thin 2 in long worms; or use an Oriental shredder to make long shreds. Add orange peel to cranberry mixture.

Cover and chill at least 4 hours or as long as overnight.

Juice oranges; put juice in a 6 to 8 quart pan or heavy bowl. Stir in cranberry-ginger mixture, the 3 cups cranberry juice, apple concentrate, limeade, grapes and water. If made ahead, cover and chill up to 2 hours. Add ginger ale and about a 1 pound piece of dry ice (DO NOT put small pieces in punch or cups); ice should smolder at least 30 minutes. Ladle into cups. Add any remaining ice when bubbling ceases.

Makes 5 qt; allow about 1 1/2 c for a serving.