

13 Halloween Recipes



from

M. Ryan Taylor &

ThirteenForHalloween.com

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This Book is Rated
for "Mmmmm!"

13 Halloween Recipes

1. Easy Pumpkin Chili-ee Bowls

from M. Ryan Taylor
Serves: 3 (easily doubled)

Ingredients:

- 3 Small Sugar or Pie Pumpkins
- 1 C 10-minute Brown Rice
- 1 C Frozen Corn
- 3 T Dehydrated Onion
- 3/8 tsp Salt
- 1 C Water
- 2 Cans of your Favorite Chili



Directions

1. Pre-heat oven to 400°
2. Optional: Carve skin-deep designs in your pumpkins using a special pumpkin tool, a linoleum print knife or wood carving tool (available at art/craft stores).
3. Cut a round or jagged jack-o-lantern lid in each pumpkin and clean the seeds and pulp out (this is the hardest part and takes some time, however, assembling the remaining ingredients takes just a minute).
4. Layer 1/3 of each of the remaining ingredients (Brown Rice, Frozen Corn, Dehydrated Onion, Salt, Water, Favorite Chili) into each pumpkin and put the lid back in place.
5. Bake on a cookie sheet at 400° for 1 Hour.

Suggestions

- **Good Companions:** corn bread muffins with honey butter always make a great side for chili (see recipes #2 & #3). You might also try the simple recipe on page 4 for sprucing up (and spooking up) cherry tomatoes. Also, “The Green Brain” (recipe #5) makes a good side salad.
- Play fun Halloween music while you eat. Visit ThirteenForHalloween.com to purchase “Thirteen for Halloween” CDs or downloads. “Thirteen for Halloween” is M. Ryan Taylor’s family-friendly Halloween album.



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2. Blue Moon Corn Muffins

adapted from a standard corn bread recipe by M. Ryan Taylor
makes 12-16 muffins

Ingredients:

- 1/2 cup Butter, softened
- 1/2 cup Sugar
- 1/4 cup Honey
- 2 Eggs
- 1/2 teaspoon Salt
- 1 cups all-purpose Flour
- 1 cup Blue Cornmeal*
- 1/2 teaspoon Baking Powder
- 1/2 cup Milk
- 1 drained can of White Hominy (or Corn)



*Blue Cornmeal can be found online if not at your local grocery or health food store. Arrowhead Mills and Bob's Red Mill both carry Blue Cornmeal. Yellow Cornmeal will work if you don't have time to order it.

Directions

1. Preheat oven to 400° & prepare 12 muffin cups with non-stick spray.
2. In a large bowl, cream Butter, Sugar, Honey, Eggs and Salt. Mix in dry ingredients. Stir in Milk and Hominy (or corn). Spoon into muffin cups.
3. Bake for 20 to 25 minutes, or until a toothpick inserted into center of a muffin comes out clean.

Suggestions

- Good Companions: Easy Pumpkin Chill-ee Bowls (recipe #1) & Orange Zest Honey Butter (recipe #3).
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3. Orange Essence Honey Butter

from M. Ryan Taylor
Serves: 6

Ingredients:
1/2 C softened Butter
4 T Honey
Zest of 1 Orange

Directions

1. Zest the Orange with a zester, micro-plane grater, or fine cheese grater and place zest in a small bowl.
2. Add Butter (I prefer salted) and Honey and whip by hand until smooth.
3. Serve in a fun & fancy butter dish for best visual effect.

Suggestions

- **Good Companions:** Serve this “out-of-this-world delicious” butter on “Blue Moon Corn Muffins” (recipe #2), or any other bread for that matter. You won’t believe how good this simple butter tastes!
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4. Red Eyes are Watching

from M. Ryan Taylor

Serves: 6

Ingredients:

- 12 ripe Cherry Tomatoes, halved
- 12 tsp Sour Cream
- 24 Black and/or Green Olive Slices

Directions

1. Arrange halved Cherry Tomatoes.
2. Top each 1/2 tsp of Sour Cream.
3. Place an Olive Slice on top

Suggestions

- Goes well with #1-3 in this booklet.
- Play fun Halloween music while you eat. Visit ThirteenForHalloween.com to purchase "Thirteen for Halloween" CDs or downloads. "Thirteen for Halloween" is M. Ryan Taylor's family-friendly Halloween album.



Recipes #1-5 : A complete Halloween dinner full of fun comfort foods!



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5. The Green Brain

a Taylor family recipe
makes 1 (very delicious) medium brain

Ingredients:

- 1 small package Lime Green Jell-O Brand Gelatin
- 1 C boiling Water
- 1/2 C Small Curd Cottage Cheese
- 1/2 C Miracle Whip (or Mayo)
- 1/2 C Evaporated Milk
- 1 C well-drained Crushed Pineapple
- Brain Mold (Oriental Trading or party store)
- Dark Green Lettuce Leaves on Platter



Directions

1. In a small bowl combine gelatin and boiling water and stir until gelatin is completely dissolved. Let cool until liquid becomes syrupy.
2. Add remaining ingredients and stir until mixed uniformly.
3. Spray Brain Mold with nonstick cooking spray.
4. Pour mixture into the mold. It is all right if it doesn't fill it entirely, but for a larger brain you may double the recipe and pour leftover gelatin mixture into hand molds (also available from Oriental Trading).
5. Refrigerate until firmly set.
6. Float mold in hot water for a few seconds.
7. Carefully turn mold out onto platter of lettuce leaves.

Suggestions

- This goes well with almost any spooky dinner or party spread.
- Maintain "The Green Brain" effect longer: slice and serve with a pie server instead of a spoon.
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6. Red Hot Cauldron Cakes

this variation on an old brownie recipe comes from Dixie & M. Ryan Taylor makes 12 candy-crust brownie-like 'Cauldron Cakes'

Ingredients:

3/4 C melted Butter
1 1/2 C Sugar
1 T Cinnamon
1/2 C Cocoa Powder
1/2 tsp Salt
1 T Vanilla
2 Eggs

3/4 C unbleached All-Purpose Flour
120 "Red Hots" Cinnamon Candies



Directions

1. Pre-heat oven to 350° and prepare 12 silicon muffin cups with non-stick cooking spray (do not attempt to use an un-lined muffin pan, please!).
2. Sift together dry ingredients into a medium sized bowl and then pour melted Butter over these ingredients, mixing until smooth. Add Vanilla and Eggs and stir till mixture looks creamy. Finally, mix in the Flour.
3. Arrange 10 "Red Hots" in the bottom of each muffin cup and then scoop 'just shy of' 1/4 C of the batter over the "Red Hots" in each cup. The "Red Hots" will form a 'flaming' candy crust under each single serving 'cauldron cake.'
4. Bake at 350° for 30-35 minutes. Do not open the oven before 30 minutes or your dessert will fall. Let cool until firm enough to remove from muffin cups.

Suggestions

- Fun variation: Forgo the "Red Hots" candy. Place 2 Pecan halves on top of batter in each muffin cup, then place 2 assorted Hershey's Kisses (Caramel, Truffle, etc.) on top of the Pecans. Press the Pecans/Kisses into the batter (tops will stick out) and bake. Or, try White Chips on the bottom, alone or mixed with the "Red Hots." Or, try Cinnamon Baking Chips.
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7. Skull on a Stick

a sugar-cookie creation dreamed up by M. Ryan Taylor
how many it makes depends on the size of cookie cutters used

Ingredients:

- 1 batch of your favorite Sugar Cookie recipe
(we used "Halloween Molasses Cut-Outs" from LandOLakes.com)
- Halloween Cookie Cutters (we used Frankenstein, a Skull and a Ghost)
- Wax Paper
- 24 oz Almond Bark
- Mini Craft Sticks
- Various Small Candies (we used Autumn Mix, Junior Mints & Red Hots)

Directions

1. Prepare sugar cookies in Halloween shapes according to your Sugar Cookie recipe's directions. Cookies might need to be baked a little longer than usual to become crisp (think 1-2 minutes). Remove from pan and cool on rack.
2. Melt Almond Bark in a microwavable bowl according to labeled instructions.
3. Lay the flat side of a cookie in Almond bark, flip over and coat the other side, then lay on wax paper and place a Mini Craft Stick (half on and half off) the bottom of the cookie. Repeat the process with another cookie, laying it on top of the first. Press Various Small Candies into the Almond Bark to make face.
4. Repeat step 3 until you run out of Almond Bark.
5. Voila! "Skull on a Stick" or "Ghost on a Stick" or "Whatever-You-Want on a Stick!"



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8. Cheese Blob with Green Bat Chips

from the M. Ryan Taylor
makes about 60 chips and one very simple cheese ball

Ingredients:

1 8-oz package of Cream Cheese
1/2 C Sour Cream
1 C shredded Cheddar Cheese

1 package (6) large Green Spinach Wraps
Bat-shaped Cookie Cutter
Olive Oil

Directions

1. Pre-heat oven to 400°
2. Mix Cream Cheese and Sour Cream together and then carefully fold in the Cheddar Cheese. Place in serving dish, cover and chill in refrigerator.
3. Cut bat shapes from the Green Spinach Wraps with the Cookie Cutter.
4. Arrange bat shapes on cookie sheets and brush with olive oil.
5. Bake each sheet between 6-8 minutes, being careful not to bake too long.
6. Serve chips arranged around cheese ball.

Suggestions

- Cheese balls will take on many flavors with the simplest of variations. Try adding onion, garlic, dried fruits, etc.
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9. Hypnotic Apple Cheese Pinwheels

from M. Ryan Taylor
makes about 25 appetizers

Ingredients:

- 1 bag of Dried Apples
- 8 oz Cream Cheese
- 2 large Green Spinach Wraps (or other wraps)
- Cinnamon Sugar (optional)



Directions

1. Using a food processor, dice the Dried Apples until they are in 1/4-inch chunks.
2. Add Cream Cheese and continue processing until well mixed together.
3. Spread mixture onto Wraps, covering entire surface.
4. If you'd like to add some sweetness, sprinkle on Cinnamon Sugar, making sure you only dust the surface lightly. Tamp the Sugar into the mixture.
5. Roll wraps up and cut into 1/4-inch pinwheels and arrange on a serving plate.
6. Serve immediately or cover and refrigerate until time to serve.

Suggestions

- Go further: double the cream cheese and use four wraps; you'll get a lighter apple taste, but twice the appetizers.
- Add cinnamon sugar when you process the dried apples and cream cheese together instead of sprinkling it on later.
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10. Pumpkin Seed Party Mix

from the mind of M. Ryan Taylor

makes a large bowlful of super-quick-easy, delectably-sweet-and-salty party mix

Ingredients:

24 oz Almond Bark

2 C Toasted Pumpkin Seeds*

1 large bag or 2 medium bags of Chex Traditional Party Mix

* Use the pumpkin seeds from the three small sugar pumpkins you used in recipe #1 or buy pumpkin seeds at the store; particularly good are the shelled pumpkin seeds available from NuttyGuys.com (or similar varieties).



Directions

1. Melt Almond Bark in a large microwavable bowl, according to the packages instructions.
2. Stir in Pumpkin Seeds.
3. Toss in Chex Traditional Party Mix.
4. Spread mixture on wax paper and let harden.
5. Break into clumps and serve.

Suggestions

- Almond bark party mixes are not new. I really like this one, but the truth is you can toss almost anything into melted almond bark and it will taste good. Experiment with corn chips, potato chips, cereals (“Golden Grahams” is awesome in it), dried fruits, candies, etc. You almost can’t go wrong.
- One warning about almond bark: do not try to mix food coloring into it. Any water based liquid will cause almond bark to instantaneously harden. I once tried a recipe in which they recommended red and yellow food coloring to make the mixture orange; obviously, they hadn’t tested it because it went hard as a rock. . . . All my recipes have been tested and tasted (Mmmm!)
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11. What is it?

Checkerboard Fudge Part 1

based on an old Taylor family recipe and altered by M. Ryan Taylor
makes one 8x8 or 9x9 pan of penuche fudge

Ingredients:

- 20 large Marshmallows
- 2 T Butter
- 2 C White Chocolate Chips
- 1 C chopped Pecans
- 1 tsp Vanilla
- 1 2/3 C Dark Brown Sugar
- 1 C Evaporated Milk
- Dash of Salt



Directions

1. Place Marshmallows, Butter, White Chocolate Chips, Pecans and Vanilla in a large bowl.
2. In a medium sauce pan over medium heat, bring Brown Sugar, Milk and Salt to a boil, stirring constantly. Boil at least 7 minutes, maybe 8.
3. Pour over ingredients in bowl and stir until Marshmallows are melted.
4. Pour into a buttered baking dish and cool.
5. Cut into uniform 1-inch squares and place on a serving dish in a checkerboard pattern with "Rocky Road" on page #12.

Suggestions

- Fudge is a great thing to experiment with. Try this recipe with white sugar and add the zest of two oranges for an orange variation. Cut boiling time down to 5-6 minutes. Let me know how it turns out (it should work!).
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12. Rocky Road

Checkerboard Fudge Part 2

based on an old Taylor family recipe, altered slightly by M. Ryan Taylor
makes one 8x8 or 9x9 pan of fudge

Ingredients:

- 20 large Marshmallows
- 2 T Butter
- 2 C semi-sweet Chocolate Chips
- 1 C Walnuts or chopped Almonds
- 1 tsp Vanilla
- 1 2/3 C Sugar
- 1 C Evaporated Milk
- Dash of Salt



Directions

1. Place Marshmallows, Butter, Chocolate Chips, Nuts and Vanilla in a large bowl.
2. In a medium sauce pan over medium heat, bring Sugar, Milk and Salt to a boil, stirring constantly. Boil until color begins to change to a light toffee color, at least 5 minutes.
3. Pour over ingredients in bowl and stir until Marshmallows are mostly melted, but not all the way.
4. Pour into a buttered baking dish and cool.
5. Cut into uniform squares and place on a serving dish in a checkerboard pattern with "What is it?" on page #11.

Suggestions

- Try adding different kinds of nuts: cashews are an ever-popular nut and are under-used in baking; they should taste great in this fudge.
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13. Goblin's Horns for Halloween Morns

from M. Ryan Taylor
Serves: 6

Ingredients:

- 12 Sweet Baby Peppers (the horn-shaped ones)
- 1 large Sweet Onion
- 12 large fresh Mushrooms
- 1 T Olive Oil
- 12 Eggs
- 1/4 C Milk
- 1/2 tsp Salt
- Pepper to taste
- 1 tsp dry Mustard (optional)
- 1 C your favorite Cheese



Directions

1. Pre-heat oven to 400°
2. Cut stems off Peppers (seed if desired), dice Onion and sauté in Olive Oil until crisp-tender.
3. Spread Peppers, Onion and Mushrooms evenly in a 9x13" baking dish prepared with non-stick spray.
4. Beat Eggs, Milk, Salt, Pepper and Mustard (if desired). Pour this mixture over the vegetables.
5. Bake until eggs are mostly set, about 25 minutes, and sprinkle on the Cheese. Turn the oven on broil, maximum setting. Watch closely, until cheese is melted and then remove from oven and serve.

Suggestions

- Serve with bacon or sausage and stewed or fresh tomatoes.
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