

# It's Halloween!

This is a wonderful time of year, and Halloween is one of the best excuses for partying ever invented! So in that spirit, we offer a couple of ideas for spooky entertainment.

First for the drinks (have to keep our priorities straight). Halloween specialty drinks tend to be, shall we say, "yuck." Some really look cool, but the flavors are not so much. We prefer to take a standard cocktail, rename it and put it in a costume. For instance, a chocolate martini in a glass rimmed with melting chocolate and a chocolate spider web. Or a "Dark and Spooky" with a black sugar rim.



From  
[http://www.cosmopolitan.com/  
food/cocktails  
/halloween-  
drinks](http://www.cosmopolitan.com/food/cocktails/halloween-drinks)

For an eerie green drink try equal parts Midori, vodka, simple syrup and lemon juice, (aka Midori sour.)

You can also add a little dry ice for that smoking fog effect – just be very careful. Dry ice will burn you and can break glassware. The safest way is to drop a small amount into a punch bowl. By "small," I mean a chip or two. Also, don't use dry ice in any drink with eggs, milk or cream. The dry

ice won't smoke, it will foam.

While a smoking drink is fun, nothing beats a drink on fire! Choose any Tiki drink or sour. Name it something ghoulish like "Mr. Hyde." Serve it neat in a large round wine glass, filling it less than half way. For the flame, float an inverted lemon or lime hull with a little piece of toast soaked in 151 proof rum. Light the rum and serve the drink – with a straw.



Severed Arm

In the past we have prepared various Halloween themed foods: mozzarella "eyeballs", "severed arms" and pot sticker "brains." This year we served roasted "fingers" and meatloaf "coffins."



Meatball logs with almond slivers for "nails"

For the severed fingers, we used a meatball recipe, rolled

them into finger sized logs and inserted sliced almonds for the “nails.”



Severed fingers with their “skin,” ready for the oven.

We then used prosciutto for the “skin.”



After roasting in the oven at 375 for 15 minutes, we put them on bamboo skewers and served them with marinara.

The meatloaf “coffins” are simply individual meatloaves shaved into a coffin shape:

