



1. SPOOKY SPIDER PIZZAS:

Ingredients:

- English muffins or mini pizza crusts
- Tomato sauce
- Shredded mozzarella cheese
- Sliced black olives
- Mini pepperoni slices



Instructions:

1. Preheat your oven according to the pizza crust package instructions.
2. Spread tomato sauce on each pizza crust.
3. Sprinkle shredded mozzarella cheese over the sauce.
4. Arrange sliced black olives on top to create spider shapes.
5. Place mini pepperoni slices as the spiders' bodies.
6. Bake the pizzas in the oven until the cheese is melted and bubbly.
7. Serve them as spooky spider pizzas!



2. WITCH'S BROOMSTICK SNACKS:

Ingredients:

- Pretzel sticks
- String cheese
- Fresh chives



Instructions:

1. Cut string cheese into small, thin strips.
2. Take a pretzel stick and insert it into one end of the string cheese, leaving a portion sticking out like a broomstick.
3. Tie a small piece of fresh chive around the top of the string cheese to resemble the broom bristles.
4. Repeat for as many broomsticks as you need.
5. Arrange them on a platter, and you've got your witch's broomstick snacks!

3. MUMMY HOT DOGS:

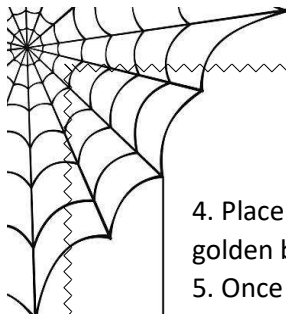
Ingredients:

- Hot dog sausages
- Refrigerated crescent roll dough or ready-made pastry
- Mustard or ketchup

Instructions:

1. Preheat your oven according to the dough/pastry instructions.
2. Roll the dough/pastry out and separate/cut it into triangles.
3. Wrap each hot dog sausage with a triangle of dough/pastry, leaving a small gap for the "mummy" eyes.



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- Place the wrapped hot dogs on a baking sheet and bake them as per the dough instructions until golden brown.
 - Once cooled a bit, use mustard/ketchup or icing decoration to create "eyes" on each mummy hot dog.
 - Serve these spooky mummies on a platter.



4. FRANKENSTEIN GUACAMOLE

Ingredients:

- Ripe avocados
- Lime juice
- Finely chopped onion
- Diced tomatoes
- Minced garlic
- Salt and pepper
- Tortilla chips



Instructions:

- Mash the avocados in a bowl until smooth.
- Add lime juice, finely chopped onion, diced tomatoes, minced garlic, salt, and pepper to taste.
- Mix all the ingredients together until well combined.
- Transfer the guacamole to a serving bowl.
- Use additional chopped tomatoes and olives to create Frankenstein's facial features on top of the guacamole.
- Serve with nachos or fries and enjoy your Frankenstein guacamole!



5. CANDY CORN FRUIT PARFAIT

Ingredients:

- Pineapple chunks (canned or fresh)
- Mandarin orange segments (canned or fresh)
- Whipped cream or yogurt
- Clear plastic cups

Instructions:

- Start with a layer of pineapple chunks at the bottom of each cup.
- Add a layer of mandarin orange segments on top of the pineapple.
- Finish with a layer of whipped cream or yogurt.
- Repeat the layers until the cup is filled, creating the candy corn effect.
- Serve chilled, and you have a colourful and healthy candy corn fruit parfait!



Don't forget to check out our website www.something4allseasons.com for more Halloween inspiration & ideas for decorations & party favours... make Halloween a memory your gremlins won't forget!

