This week, we are featuring some adult Halloween Party menu ideas that are worthy of any gathering!
Here are some spooktacular recipes to get you started.
Surely some of the drinks could be made into a mocktail version with a slight recipe alteration.
Have fun, be creative, and be safe! Happy Halloween!

Poison Apple Cocktail

Prep Time: 5 min.
Total Time: 5 min.
Servings: 1

1/3 C. apple cider
1/3 C. cranberry juice
2 oz. fireball
1 oz. grenadine
1/4 tsp. edible gold glitter
Ice

Combine all ingredients in cocktail shaker, then fill shaker with ice. Shake until contents are mixed and shaker is cold, about 30 seconds. Pour into glass and serve

Pumpkin Margarita

Prep Time: 5 min.
Total Time: 5 min.
Servings: 1

Pumpkin Spice Syrup
2 C. granulated sugar
5 (3") cinnamon sticks
3 T. pumpkin puree
1 T. grated peeled ginger
1/2 tsp. ground nutmeg
1/4 tsp. ground cloves

Margarita
1/2 tsp. salt
1/2 tsp. pumpkin pie spice
1 lime wheel, plus more for serving
2 oz. tequila
3/4 oz. store-bought or homemade pumpkin spice syrup or simple syrup
1/2 oz. Cointreau
1/2 oz. fresh lime juice
1 T. pumpkin puree
Ice

Pumpkin Spice Syrup: In a medium pot over medium heat, cook sugar, cinnamon, pumpkin puree, ginger, nutmeg, cloves, and 2 C. water, stirring frequently, until sugar is dissolved, about 2 min. Continue to cook, stirring occasionally, until reduced and slightly thickened, about 6 min. more.
Strain through a fine-mesh strainer into a small heatproof container. Refrigerate until ready to use. **Note**: Syrup can be made 3 weeks ahead. Keep refrigerated.
Margarita: On a plate, mix salt and pumpkin pie spice. Rub rim of a rocks glass with lime wheel. Roll rim in spice mixture to coat.
In a cocktail shaker, combine tequila, pumpkin spice syrup, Cointreau, lime juice, and pumpkin puree. Fill shaker with ice, cover, and vigorously shake until outside of shaker is very frosty, about 20 seconds.
Fill prepared glass with ice. Strain margarita into glass. Garnish with lime wheel and cinnamon stick.

Pumpkin Pie Shots

Prep: 25 min.
Servings: 12

1 envelope unflavored gelatin
1 C. cold water
1/3 C. canned pumpkin
1/4 C. sugar
1/2 tsp. pumpkin pie spice
1/3 C. butterscotch schnapps liqueur
1/4 C. vodka
1-1/2 tsp. heavy whipping cream
Sweetened whipped cream

In a small saucepan, sprinkle gelatin over cold water; let stand 1 min. Heat and stir over low heat until gelatin is completely dissolved. Stir in pumpkin, sugar and pie spice; cook and stir until sugar is dissolved. Remove from heat. Stir in liqueur, vodka and cream.
Pour into twelve 2-oz. shot glasses; refrigerate until set. Top with sweetened whipped cream.

Witches' Brew Lemonade

Prep Time: 5 min.
Total Time: 10 min.

Servings: 1

3 oz. Empress 1908 Indigo Gin®
3 oz. sparkling lemonade
1/2 oz. Blue Curaçao®
1 fresh rosemary sprig
Ice

Fill a tall glass with ice. Add gin, then top off with sparkling lemonade. Very carefully and slowly pour Curaçao® into glass, letting it settle on the bottom. Garnish with rosemary.

Frankensushi

Prep: 45 min.
Cook: 10 min.
Servings: 4

3/4 C. sushi rice, rinsed and drained
1 C. water
1/8 tsp. green food coloring
4 tsp. seasoned rice vinegar
3 nori sheets
1 sm. carrot, cut into matchsticks
1/2 med. cucumber, seeded and cut into long strips
1 med. ripe avocado, peeled and sliced
Black food coloring
1 T. prepared wasabi
Soy sauce, pickled ginger slices and additional wasabi, optional

In a small saucepan, combine rice, water and green food coloring; let stand 30 min. Bring to a boil. Reduce heat; simmer, covered, until water is absorbed and rice tender, 10-12 min. Remove from heat; drizzle with seasoned vinegar. With a wooden paddle or spoon, stir rice with a slicing motion to cool slightly. Cover with a damp cloth to keep moist.

Place half the rice on a sushi mat or clean dish towel topped with plastic wrap. With moistened fingers, press rice into an 8-in. square. Top with one nori sheet. Set aside eight carrot matchsticks. Arrange half of cucumber, avocado and remaining carrot about 1-1/2 in. from bottom of nori sheet. Roll up rice mixture over filling, using mat or towel to lift and compress; remove plastic wrap as you roll. Remove mat or towel. Using wet, sharp serrated knife, slice roll into four pieces. Repeat with second nori sheet and remaining rice, cucumber, avocado and carrot.

Shred remaining nori sheet to resemble hair strands; with wet hands, press strands onto rice. Halve reserved carrot matchsticks; press two into each roll to look like bolts.

Add black food coloring to prepared wasabi; pipe facial expressions on sushi pieces. Refrigerate until serving. If desired, serve with soy sauce, pickled ginger slices and additional wasabi.

Eyeball Taco Salad

Prep: 45 min.
Cook: 25 min.
Servings: 10

2-1/2 lbs. lean ground beef
1 envelope taco seasoning
1 can (8 oz.) tomato sauce
3/4 C. water
1 pkg. (15-1/2 oz.) nacho-flavored tortilla chips, crushed
2 C. shredded Monterey Jack cheese
2 C. shredded cheddar cheese
4 C. torn iceberg lettuce
1 med. red onion, finely chopped
10 slices tomato, halved
1 C. sour cream
10 pitted ripe olives, halved

Preheat oven to 325°. In a 6-qt. stockpot, cook and crumble beef over medium-high heat until no longer pink, 7-9 minutes. Stir in seasoning, tomato sauce and water; bring to a boil. Reduce heat; simmer, uncovered, 15 min., stirring occasionally.

Spread chips evenly in a greased 15x10x1-in. baking pan; sprinkle with Monterey Jack cheese. Top with beef mixture; sprinkle with cheddar cheese. Bake until bubbly, 25-30 min.

Cut into ten 5x3-in. portions. Top each with lettuce and onion. Add tomatoes, sour cream and olives to make eyeballs.

Baked Pumpkin Goat Cheese Alfredo with Bacon

Prep: 35 min.
Cook: 20 min.
Servings: 10

1 pkg. (16 oz.) spiral pasta
4 T. butter
1 T. olive oil

3 garlic cloves, minced
2 shallots, minced
2 C. heavy whipping cream
1 C. whole milk
4 oz. crumbled goat cheese
1/2 C. grated Parmesan cheese
1/2 C. canned pumpkin
1/2 tsp. white pepper
2 T. chopped fresh sage

Toppings:
1 lb. bacon strips, cooked and crumbled
2 oz. crumbled goat cheese
1/4 C. grated Parmesan cheese

Preheat oven to 350°. Cook pasta according to package instructions.

Meanwhile, in a large saucepan, heat butter and olive oil over medium heat. Add garlic and shallots; cook and stir 1-2 min. Add the next 6 ingredients. Reduce heat to low. Cook, stirring constantly, until reduced, 6-8 min. Add sage. Remove from heat.

Drain pasta; gently stir into cream sauce. Transfer to a greased 13x9-in. baking dish. Top with bacon, goat cheese and Parmesan. Bake, covered, for 15 min. Uncover pasta; bake until cheeses are melted, about 5 min. longer.

Pumpkin Seed Toffee

Prep Time: 20 min.
Total Time: 1 hr. 20 min.
Servings: 10-12

1 C. unsalted butter, room temperature
1 C. granulated sugar
1/2 tsp. ground allspice
1/2 tsp. ground cinnamon
1/2 tsp. salt
1/4 tsp. ground ginger
1/4 tsp. ground nutmeg
1 cup pepitas (raw pumpkin seeds)
1 cup bittersweet chocolate chips
1 tsp. flaky sea salt

Line a 13” x 9” pan with parchment, leaving an overhang on both 2 long opposite sides. In a large (at least 3-qt.) heavy pot over medium-low heat, cook butter, sugar, allspice, cinnamon, kosher salt, ginger, and nutmeg, stirring constantly, until butter is melted and sugar is dissolved, 3 to 5 min. Bring to a simmer and cook, stirring frequently, until an instant-read thermometer registers 290° to 300° and mixture turns a deep amber color, about 10 min. If mixture breaks or separates, whisk until toffee is emulsified, being careful not to splash your hands with hot toffee.

Remove pot from heat. Stir in pepitas. Pour toffee into prepared pan and smooth in an even layer. Let cool completely, about 1 hour.

Break toffee into small pieces. Dip half of each piece into melted chocolate and return to parchment-lined pan. Sprinkle with sea salt. Let sit until chocolate is hardened, about 30 min.

Vampire Poke Cake

Prep Time:10 min.
Total Time: 1 hr. 30 min.
Servings: 15-18

Cherry Sauce
1 lb. fresh or frozen cherries, pitted
1/2 C. granulated sugar
1/2 C. water
2 T. cornstarch
1/4 tsp. salt

Cake
Cooking spray
3 C. all-purpose flour
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 C. granulated sugar
3/4 C. unsalted butter, softened
3 lg. eggs, room temperature
2 tsp. almond extract
1-3/4 C. buttermilk, room temperature, divided

Topping
1-1/2 C. heavy cream
3 T. powdered sugar
1 tsp. pure vanilla extract

Cherry Sauce: In a small pot, combine cherries, granulated sugar, water, cornstarch, and salt. Bring to a boil over medium-high heat; reduce heat to low and cook, mashing occasionally, until cherries are broken down and mixture is thickened, about 2 min.

Remove from heat and let cool. Using an immersion blender (or standard blender), puree until smooth.

Note: Cherry sauce can be made 1 day ahead. Let cool, then store in an airtight container in the refrigerator. Bring to room temperature before using.

Cake: Preheat oven to 350°. Spray a 13"-by-9" pan with cooking spray and line with parchment, leaving an overhang on 2 long sides.

In a large bowl, whisk flour, baking powder, baking soda, and salt. In the large bowl of a stand mixer fitted with the paddle attachment (or in another large bowl, using an electric mixer), beat granulated sugar and butter on medium-high speed until pale and fluffy, 4 to 5 min. Add eggs one at a time, beating to blend after each addition, then add almond extract and beat until combined (mixture may look curdled).

Add one-third of dry ingredients and half of buttermilk to egg mixture. Mix on low speed just until combined, then repeat with another one-third of dry ingredients and remaining buttermilk. Using a rubber spatula, fold in remaining dry ingredients. Pour batter into prepared pan.

Bake cake until risen and firm to the touch, 25 to 35 min. While still warm, using the handle of a wooden spoon, poke holes all over cake, spacing about 1" apart and forming a grid of about 12-by-8 holes.

Set aside 1/4 C. cherry sauce for serving. Using a small spoon or a piping bag, fill holes with remaining cherry sauce. (Sauce may soak into cake after sitting a few minutes, leaving room for more sauce; continue to top up holes as much as possible.)

Let cool completely, then cover and refrigerate overnight.

Topping: In a large bowl, using an electric mixer on high speed, whip cream, powdered sugar, and vanilla until medium peaks form. Using parchment overhang, remove chilled cake from pan.

Spread whipped cream over cake. With wooden spoon, poke holes in whipped cream to resemble fangs, then fill with reserved cherry sauce. Splatter remaining cake topping with remaining cherry sauce as desired.

Quote of the Week:

Linus: "You've heard of the fury of a woman scorned, haven't you?" Charlie Brown: "Yeah, I guess I have." Linus: "Well, that's nothing compared to a woman who has been cheated out of tricks-or-treats."

~ "It's The Great Pumpkin, Charlie Brown" (1966)