



## Halloween & Fall Sips and Samplings 2018

### **Consider Flavors of Fall**

Your Favorite Chili with interesting toppings; onions, shredded cheese, biscuit crumble, sour cream or yogurt, tortilla strips.

Guacamole with blue chips and/ or create a spider web out of sour cream on top of guacamole for an extra spooky effect.

Charcuterie platters have a great Fall feel; serve with mustards, breads, pickles and crackers. Perhaps call it Old bones or flesh platter if you are looking for scary feel!

3-inch pizzas; just two bites; with; cheese, one slice of pepperoni and then top with a slice of black olive to give an appearance of an evil eye. (an easy quick appetizer especially if you purchase frozen or refrigerator pizza dough) Ingredients:

### **Fun grilled cheese sandwiches parried with a squash bisque or tomato soup**

Baguettes sliced make the perfect bite sized grilled cheese. Look for baguettes such as sour dough, pretzel and multigrain which work great for a variety of flavors or consider larger slices of bread cut into fun holiday shapes or with a round cutter. Enjoy flavor combinations such as these or invent your own!

Brie and chutney, roasted squash and sage ricotta, three cheese with onion jam, swiss and roasted mushrooms, Havarti and tomato with bacon, fresh mozzarella with tomato jam and basil.

### **Pumpkin Cheese Platter**

*Ingredients:*

- 3 cups Cheese-it crackers; coarsely ground
- 1.5 lbs. pounds cream cheese, at room temperature
- 1 cup pumpkin pie or squash puree
- 4 Tablespoon prepared horseradish
- 3 cups shredded Cheddar
- 1/4 cup chopped chives
- 1 Tablespoon Sea salt

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- ½ tsp cayenne pepper
- 2 Tablespoon onion powder
- 1 bell pepper with a long stem
- Crackers & crostini for smearing

*Directions:*

1. Put the cheese-it crackers in a food processor and process until finely ground. Transfer to an oblong tray or baking dish
2. Whip cream cheese; add cheddar, horseradish and spices then stir in chives
3. Mold the mixture into a ball, pressing the top of the ball with your hand to flatten it. Use palette knife/spatula to flatten panels of cheese ball to resemble a pumpkin. Carve lines down the sides to resemble a pumpkin.
4. Roll the cheese ball in the ground crackers
5. Decorate with a large strip at green pepper to resemble a pumpkin stem
6. Serve with; cucumber coins, pepper strips, crackers & crostini for smearing

### **Blue Cheese Stuffed ‘Bloody’ Buffalo Chicken Meatballs**

*Meat Ball Ingredients:*

- 1 pounds ground chicken
- 1 large egg
- 1/3 cup panko breadcrumbs
- 1/2 teaspoon garlic powder
- 1 teaspoon onion powder
- Sea salt and pepper, to taste
- 1/3 cup blue cheese crumbles
- blue cheese dressing for dipping
- chopped green onions, for garnish

*Buffalo Sauce Ingredients:*

- 1/2 cup melted butter
- 1/2 cup hot sauce (I used Frank's hot sauce)
- 1/4 teaspoon garlic powder

*Directions:*

1. Line a small tray with wax or plastic wrap and sprinkle cheese on tray then freeze (temper) for about 20 minutes while you are preparing
2. In a large bowl combine ground chicken, egg, breadcrumbs, garlic power, onion powder, and salt and pepper to taste. Mix well until all ingredients are completely incorporated

3. Scoop out 2-1/2 oz portions of meatball mix and roll into a ball. Repeat with remaining mixture
4. Once all meatballs are formed, remove blue cheese from the freezer. Poke a center into each meatball then bury a nice crumble of blue cheese, cover blue cheese and smooth ball so that it is completely encased inside the meatball. Repeat with remaining meatballs and blue cheese crumbles
5. Roast meatballs in a 350-degree oven for 15-18 minutes until cooked through
6. Toss in Buffalo sauce, sprinkle with green onions serve with blue cheese dressing or dip
7. Garnish with a piece of celery if desired

### **Old World Mummy**

Yield: 16 pieces

#### *Ingredients:*

- 16 ~2-inch-long slices of provolone or mozzarella
- 4 Italian sausages cooked and cut in half length wise and then half again giving you 4 nice pieces
- 1 package of phyllo dough
- ¼ cup melted butter

#### *Directions:*

1. Take 2 sheets of phyllo dough and stack one at a time, brush one sheet at a time with melted butter
2. Cut large sheet into 8 equal squares and place a piece of sausage down on sheet, top and stack vertically up (like making a sandwich) tuck in ends and roll up brie mummies
3. Take another two sheets and repeat
4. Cover rolls with plastic wrap
5. On a clean working surface again, stack two sheet soft phyllo dough and brush with butter in between the layers. Brush top with butter also. Cut into very thin strips and wrap around brie mummies to bundle. Repeat to wrap all mummies
6. Place mummies on cookie sheet and brush lightly with butter, bake for 10-12 minutes until golden brown serve warm or room temp
7. Bake until the phyllo is crisp and golden brown, about 15 minutes.
8. If desired, serve with a “bloody spicy” ketchup “blood”

# Festive Fall Sips

## **Fire Apple Cider**

Yield: 16 servings

*Ingredients:*

- 1/2-gallon local Apple Cider
- 16 ounces Fireball whiskey
- 1 teaspoon ground allspice
- 1 teaspoon ground nutmeg
- 2 cinnamon sticks, more for garnish
- 1 tablespoon whole clove

*Directions:*

1. Combine all ingredients and simmer over low heat for 15 to 20 minutes
2. Remove cinnamon sticks
3. Ladle into mugs and garnish with fresh cinnamon sticks

## **Black Widow**

*Ingredients:*

- 2 oz Blavod Vodka
- 3 oz Cranberry Juice

*Directions:*

1. Pour cranberry juice in a highball glass filled with ice.
2. Float Blavod vodka on top to create the desired effect.

## **Poison Green Apple Potion**

*Ingredients:*

- 2 twelve-ounce bottles Jones green apple soda
- 2 cups Pearl Apple pie vodka
- 8 oz soda water
- 1 apple, sliced for garnish

*Directions:*

1. Mix all liquids
2. Pour over ice
3. Garnish with apple slice