



Graveyard

Grub



Mummy Dogs

1 package (8 breadsticks or 11 ounces) breadstick dough
1 package (16 ounces) hot dogs
Mustard and poppy seeds

- ◆ Preheat oven to 375°F. Using 1 dough strip for each, wrap hot dogs to look like mummies, leaving opening for eyes. Place on ungreased baking sheet.
- ◆ Bake 12 to 15 minutes or until light golden brown.
- ◆ Place dots of mustard and poppy seeds for eyes. *Makes 8 servings*

Mini Mummy Dogs: Use 1 package (16 ounces) mini hot dogs instead of regular hot dogs. Cut each breadstick strip into 3 pieces. Cut each piece in half lengthwise. Using 1 strip of dough for each, wrap and bake mini hot dogs as directed above.

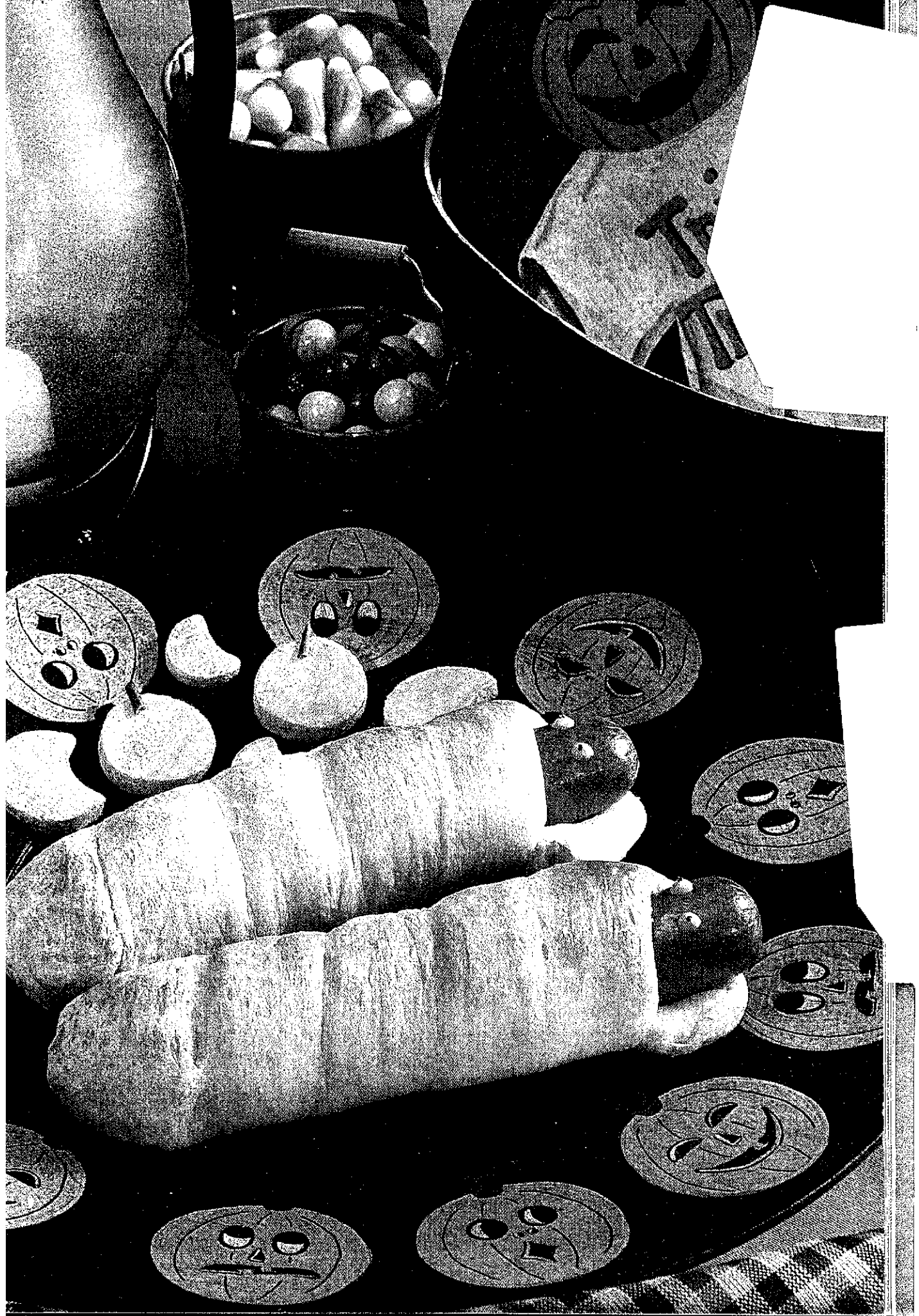


Mummy Dogs

Graveyard Grub

8

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Trick-or-Treat Punch

Green food color
1 envelope (4 ounces)
orange-flavored
presweetened drink
mix
1 can (12 ounces) frozen
lemonade
concentrate, thawed
1 bottle (2 liters) ginger
ale*

SUPPLIES

1 new plastic household
glove

*For an adult party, substitute 2 bottles (750 ml each) champagne for ginger ale, if desired.

◆ One day ahead, fill pitcher with 3 cups water; color with green food color. Pour into glove; tightly secure top of glove with twist tie. Cover baking sheet with paper towels; place glove on prepared baking sheet. Use inverted custard cup to elevate tied end of glove to prevent leaking. Freeze overnight.

◆ When ready to serve, combine drink mix, lemonade concentrate and 4 cups water in large bowl; stir until drink mix is dissolved and mixture is well blended. Pour into punch bowl; add ginger ale.

◆ Cut glove away from ice; float frozen hand in punch.

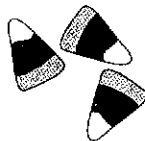
*Makes 16 (6-ounce) servings
and 1 ice hand*



Make this punch a ghoulish centerpiece. Serve the punch, with the ice hand, in a large plastic black cauldron. Then surround it with an array of spooky treats.

Top to bottom: Trick-or-Treat Punch and Orange Jack-O'-Lanterns (page 82)

Bewitching Bites



Spider Web Dip

Spooky Tortilla Chips (page 30)
1 package (8 ounces) cream cheese, softened
1 jar (8 ounces) prepared salsa
 $\frac{1}{2}$ cup prepared guacamole
2 tablespoons sour cream

- ◆ Prepare Spooky Tortilla Chips; set aside.
- ◆ Place cream cheese and salsa in blender or food processor container; blend until almost smooth.

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Spider Web Dip

Spider Web Dip

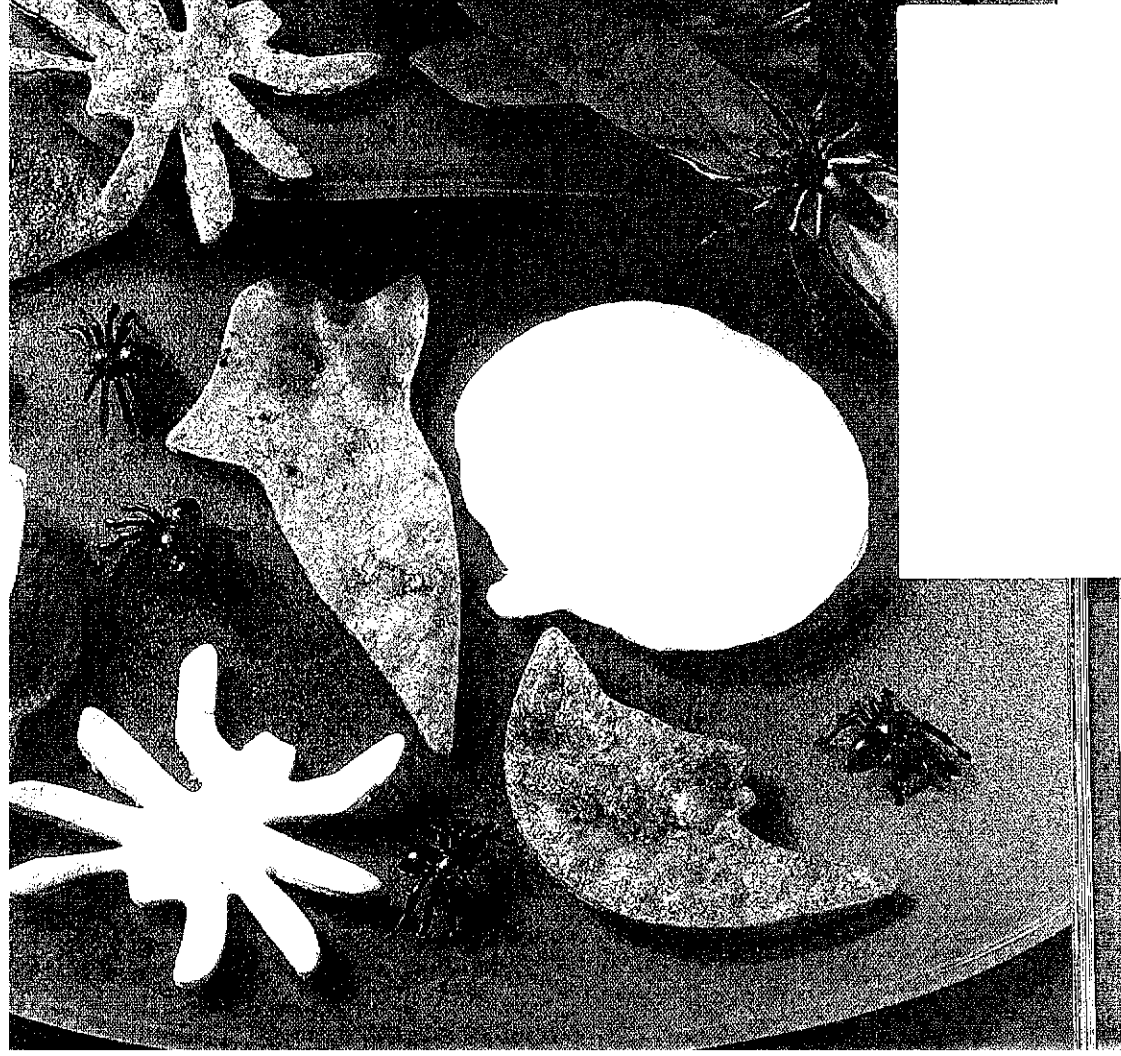
Spider Web Dip, continued.

◆ Spread cream cheese mixture on round serving dish or pie plate; smooth guacamole over top, leaving ½-inch border. Place sour cream in small resealable plastic food storage bag; seal bag. Cut off tiny corner of bag; pipe sour cream in circles over guacamole. Run tip of knife through sour cream to make "spider web." Serve with Spooky Tortilla Chips.

Makes 8 to 10 servings



recipe



BASIC ROLL DOUGH

YIELD: 12 rolls

1 1/2 tsp. active dry yeast

2 Tbs. warm water

1/4 cup plus 2 Tbs. milk, slightly warmed

3 Tbs. sugar

3 Tbs. butter or margarine

1/2 tsp. salt

2 cups flour

1 egg

1. Soften yeast in water (110 degrees). Set aside.
2. In bowl combine milk, sugar, and salt.
3. Add 1 cup flour; beat well with electric mixer or wooden spoon.
4. Beat in the yeast mixture and egg.
With a wooden spoon gradually add the remaining 1 cup flour to form a soft dough, beating well.
Turn out on lightly floured surface and knead dough until smooth.
5. Place dough in plastic bag, label, and place in refrigerator overnight.
6. For regular rolls: form rolls, bake on greased baking sheet or in buttered muffin pans at 400 degrees for about 15 minutes, or until golden brown.

GLAZED CINNAMON ROLLS

Yield: 12 rolls, use Basic Roll Dough

TOPPING:

- 1/4 cup unsalted butter
- 1/2 cup dark corn syrup
- 1/4 cup firmly packed light brown sugar
- 1/3 cup finely chopped pecan

Mix topping and place in 8 inch round pan.

FILLING:

- 1/4 cup butter or margarine (melted)
- 1/2 cup firmly packed brown sugar
- 2 tsp. cinnamon
- 1/4 cup raisins (optional)

Blend *filling* ingredients; set aside.

- 1) On lightly floured board roll dough into 12 x 18 inch rectangle. Spread evenly with filling and roll up like a log, beginning with narrow end.
- 2) Cut log into 12 slices and arrange slices in prepared pan. (For easy cutting use a piece of thread approx. 12 inches long. Loop the thread under log, cross ends on top and pull, the thread will slide through log making a neat slice.)
- 3) Cover rolls, label and place in refrigerator.

DAY TWO

- 1) Preheat oven 350 degrees.
- 2) Bake 25 to 30 minutes or until golden brown.

GLAZE

- 1/2 cup sifted confectioners (powdered) sugar.
- 1 to 2 tsp. milk
- 1/4 tsp. vanilla

1. Combine ingredients until smooth, adding milk if necessary
2. Spread on warm, not hot, cinnamon rolls. Serve and enjoy.

Pumpkin Bread

2 Cups Canned Pumpkin
3 1/2 Cups Unsifted Flour
2 1/2 Cups Sugar *
2 Teaspoons Baking Soda
1 1/2 Teaspoon Salt
1 Teaspoon Ground Cinnamon
1 Teaspoon Ground Nutmeg
1 Cup Corn Oil
2/3 Cups Water
4 Eggs

Preheat oven to 350 degrees

Grease and flour two (9x5x3 inch) loaf pans.

Stir together in large bowl flour, sugar, baking soda, salt, cinnamon, and nutmeg.

In a second bowl, stir together pumpkin, corn oil, and water.

Add eggs one at a time, beating well after each addition.

Make a well in center of flour mixture. Add pumpkin mixture and stir just until flour is moistened.

Pour into prepared pans. Bake at a 350 degree oven 1 hour and 3 min. (Minimum) Bread can take up to 1 hour and 15 min. Depending on oven. Bread is done when a toothpick comes out clean when inserted into the center of the bread.

Cool 10 minutes before removing from pan. Cool on rack. Store overnight.

**This bread is better when cooled. It's great with cool whip or whipped cream.
Freezes well and tastes fine defrosted.**

***Traditional recipe calls for 2 1/2 Cups Sugar. If you like it sweet you can use 3 Cups Sugar.**



EIGHT-FOOT PARTY BURRITO

You can make two 4-foot burritos, or one long burrito.

1	12-inch wide board, 9 feet long	3	lbs. grated cheddar cheese
	Aluminum foil	12	green onions, thinly sliced
4	lbs. lean ground beef	8	medium tomatoes, finely chopped
1	8-oz. can tomato sauce	2	12-oz. jars La Victoria Salsa
1	isp. cumin	2	32-oz. containers dairy sour cream
28 to 30 --	(12-inch) flour tortillas		Guacamole Victoria (see recipe)
2	28-oz. cans refried beans	3	2.25-oz. cans sliced ripe olives, drained
1	head lettuce, finely shredded		

Method:

1. Place board on a flat surface; cover with aluminum foil.
2. Prepare meat filling: In two dutch ovens or large skillet, brown ground beef. Drain well. In one pan combine cooked beef with tomato sauce and cumin; simmer, covered, for 10 minutes.
3. Heat refried beans in a large saucepan or Dutch oven about 10 minutes or until warmed through.
4. Meanwhile, heat tortillas: Wrap tortillas in foil, making two packages. Heat in 350°F. oven for 15 to 20 minutes or until heated through. Arrange tortillas on foil, leaving 6 inches on each end of board, overlapping tortillas in two rows of 14 to 15 tortillas. (Arrangement will resemble a long double-strand necklace.)
5. Spread refried beans in a line down center of double row.
6. Spoon meat mixture over refried bean layer.
7. Sprinkle on lettuce and cheese.
8. Sprinkle on onions and tomatoes.
9. Spoon one jar La Victoria Salsa over filling.
10. Spoon half of the sour cream over salsa.
11. Roll up tortillas, first folding over top side, then bottom side, pressing gently onto filling. (Everyone helps with this step.)
12. Top with Guacamole Victoria, sour cream, and sliced olives.
13. Cut burrito crosswise into 3- or 4-inch pieces. Serve any remaining ingredients as toppings for guest to add themselves

Makes 24 servings.

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GUACAMOLE VICTORIA

- 2 avocados, mashed
- 2 tbsp. lemon juice
- 1 cup any favorite La Victoria Salsa
- 2 tbsp. finely chopped cilantro

Sprinkle mashed avocado with lemon juice; mix. Stir in Salsa and chopped cilantro. Serve with tortilla chips or vegetable dippers, or use to top your favorite dishes. Makes 2- $\frac{1}{4}$ cups