

There's no trick to making these Halloween treats. Create cute or creepy goodies — be it a dish, a drink, an appetizer or dessert — with these recipes.



HOLIDAY
FACTS & FUN

• Halloween originated with the ancient Celtic festival of Samhain — which means “summer’s end” — when people would light bonfires and wear costumes to ward off ghosts. In the eighth century, Pope Gregory III designated Nov. 1 as a time to honor all saints. Soon, All Saints’ Day incorporated some of the traditions of Samhain. The evening before was known as All Hallows Eve, and later Halloween.

• Trick-or-treating has existed since medieval times. Back then, it was known as “guising” in Scotland and Ireland. Young people dressed up in costumes and went door-to-door looking for food or money in exchange for songs, poems or other “tricks” they performed.

• When the Irish fled the potato famine in their country in the 1840s, they brought their Halloween traditions with them to the U.S.

• Sugar rationing during World War II halted trick-or-treating. After the rationing ended, it was all systems go on the candy-collecting front.

• Candy corn was originally called “chicken feed.” The sugary recipe has gone largely unchanged since the 1880s.

• The first citywide Halloween celebration in the U.S. took place in Anoka, Minnesota, in 1921.

• Halloween is the second-largest commercial holiday in the country. It ranks second after only Christmas. Consumers spent approximately \$9 billion on Halloween in 2019.

• The only two days that have more parties than Halloween are New Year’s Eve and Super Bowl Sunday.

• Harry Houdini died on Halloween in 1926. The famous magician, illusionist and entertainer died from peritonitis caused by a ruptured appendix.

• Illinois produces up to five times more pumpkins than any other state.



JACK-O’-LANTERN STUFFED PEPPERS

What a cute meal to have for your little goblins before they go out trick-or-treating. It’s a delicious stuffed pepper recipe that’s turned into an adorable jack-o’-lantern. The filling is full of meat and rice with just enough sauce. This is a meal your entire family will love.

- INGREDIENTS:**
- 1 pound ground beef
 - 1/2 cup uncooked long grain white rice
 - 1 cup water
 - 6 orange bell peppers (or any color)
 - 2 cans tomato sauce (8 oz. each)
 - 1 tablespoon Worcestershire sauce
 - 1/4 teaspoon garlic powder
 - 1/4 teaspoon onion powder
 - Salt and pepper, to taste
 - 1 teaspoon Italian seasoning

- DIRECTIONS:**
1. Preheat oven to 350F.
 2. Place the rice and water in a saucepan and bring to a boil. Reduce heat, cover and cook for 20 minutes. In a skillet over medium heat, cook the beef until evenly browned.
 3. Wash the peppers, and cut jack-o’-lantern faces into the peppers with a sharp paring knife. Slice off the tops of the peppers. Scoop out the seeds and cores.

4. In a bowl, mix the browned beef, cooked rice, 1 can tomato sauce, Worcestershire sauce, garlic powder, onion powder, salt and pepper. Spoon an equal amount of the mixture into each hollowed pepper.
5. Mix the remaining tomato sauce and Italian seasoning in a bowl.
6. Pour over the stuffed peppers.
7. Bake 1 hour in the preheated oven, basting with sauce every 15 minutes, until the peppers are tender.

SWEET AND SALTY

TRICK-OR-TREAT TRAIL MIX

This is a great snack mix for Halloween. It has the perfect balance of salty and sweet. The coating on the peanuts is similar to caramel corn coating. Candy corns and fall-colored M&M’s make this festive and even yummier. You can make this and add any seasonal candies you’d like if you want to serve beyond Halloween. It’s very addictive.

- INGREDIENTS:**
- 1 bag pretzel sticks (16 oz.)
 - 1 can dry roasted peanuts (12 oz.)
 - 1 box mini peanut butter Ritz Bits (8.5 oz.)
 - 1 stick real unsalted butter
 - 1 cup light Karo syrup
 - 1 cup sugar
 - 1 teaspoon vanilla
 - 1 teaspoon baking soda
 - 1 package autumn colors M&M’s
 - 1 package candy corn

- DIRECTIONS:**
1. On a greased cookie sheet, spread out pretzels, peanuts and peanut butter Ritz.
 2. Melt butter, syrup and sugar on stovetop. With a candy thermometer, heat until 250 degrees.
 3. Quickly add vanilla and baking soda. It will foam.
 4. Pour sugar mixture over pretzel, peanut and cracker mixture.
 5. Place in the oven at 250 degrees for 55-60 minutes.
 6. Remove to wax paper sprayed with non-stick spray



and break apart. This will harden quickly, so move as fast as you can to break up clumps.

7. When cooled, add to a large bowl. Add candy corn and M&M’s and enjoy!

DESSERT/SNACK

CHOCOLATE SPIDER TREATS

Oh, the kiddos (and adults) in your life are going to love these treats for Halloween. The little chocolate pudding pie is the spider’s body and is similar to dirt pudding. They’re adorable, delicious and easy to make. For some reason, we had a problem finding shoestring licorice. We used regular sticks of licorice and cut them into smaller pieces for the spider legs.

- INGREDIENTS:**
- 1 package instant chocolate pudding (3.9 oz.)
 - 2 cups cold milk
 - 1 package individual graham cracker pie crusts (6)
 - 1/2 cup finely chopped chocolate sandwich cookies
 - 48 pieces red or black shoestring licorice (3 1/2 inches each)
 - 12 blue, green, yellow, orange candy pieces (M&M’s or Reese’s Pieces)



- DIRECTIONS:**
1. Prepare pudding with milk according to package directions.
 2. Spoon into crusts.
 3. Sprinkle with chocolate sandwich cookie crumbs.
 4. Push eight licorice pieces into the pudding of each tartlet to form legs (curved pieces work best).
 5. Press candies in place for eyes.
 6. Refrigerate until ready to serve.

ADULT BEVERAGE

CANDY CORN COCKTAIL

This candy corn cocktail recipe adds pineapple to the infused vodka, creating an extra pop of flavor. The meringue powder makes the cocktail nice and smooth. Sweet, tangy and refreshing, this will be great for your Halloween party, but could really be enjoyed any time of the year!



- INGREDIENTS:**
- 2 ounces orange liqueur
 - Juice of 1/2 lemon
 - 2 teaspoons meringue powder
 - 2 tablespoons water
 - 4 ounces candy corn infused vodka

- INFUSED VODKA:**
- 1 1/2 cup vodka
 - 3/4 cup pineapple juice
 - 1 cup candy corn

- DIRECTIONS:**
1. Infuse vodka by pouring it into an airtight container and adding candy corn. Once the candy corn dissolves, add pineapple juice. This is a long process, so be patient.
 2. Once the vodka is infused, start to make your cordial by adding 4 ounces of the candy corn vodka, orange liqueur, lemon juice, meringue powder and water to a cocktail shaker filled with ice.
 3. Shake vigorously for at least 30 seconds.
 4. Strain into two chilled martini glasses and garnish with candy corn. If you don’t have martini glasses, use small wine glasses.

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