



Take home our food, take back your life!

# Spooky Chic Halloween Party

## Libations

### Creepy Tea

2 Parts Firefly Sweet Tea Vodka  
1 Part Water  
1 Part Orange Juice  
(mix and pour over ice, garnish with oranges and cranberries)

### Green Ghost Martinis

1 Tbsp honey  
2 Tbsp lime juice  
(warm and mix together. cool.)  
6 Tbsp gin

## 7 Deadly Zin and Evil Wines

## Hors d'oeuvres

### Chili Con Queso Trumpets

2 lb lean ground beef  
2 cup chopped onions  
(sauté together until cooked through, then add)  
3 Tbsp cumin  
3 Tbsp chili powder  
1 ½ Tbsp garlic powder  
1 Tbsp chopped chili pepper  
(sauté 3 minutes, then add)  
2 ½ cup water  
½ cup chopped fresh cilantro  
(cover partially & cook on low for 1 ½ hours, then add)  
1 cup shredded cheese  
½ cup chopped cilantro  
(season with salt & pepper. roll into tortilla triangle and bake at 400 degrees until golden)

### Six Beans Sweet Potato Soup Cordials

¼ cup canola oil  
1 ½ cup diced onion  
4 tsp minced garlic  
2 tsp finely grated fresh ginger  
(sauté together 7 minutes, then add)  
20 oz peeled, seeded and chopped apples  
5 oz celery rib, thinly sliced crosswise  
(sauté together 3 minutes, then add)  
3 ½ lbs peeled and sliced sweet potatoes  
(sauté together 5 minutes, then add)  
16 cups organic vegetable broth  
6 cups water  
(boil, then partially cover and simmer 45 minutes, then add)  
2 Tbsp minced chipotle or other chili  
(puree until smooth. season with salt & pepper)

## Vidalia Onion Dip and Shattered Crackers

## Sweet Goodbyes

### Blood Orange "I Scream" Sandwiches

### Witch's Stockings

## Party Tips

**Create excitement with striking lighting and loud-ish music**

**Spray paint pumpkins with copper metallic paint**

**Use mood lighting: lights off, candles everywhere!**

**Get creative...use your yard as a décor source**

**Use dried beans to anchor candles and floral pieces**

**Choose a fall palette for easy transition to Thanksgiving**

**Choose accents in spooky colors to create an eerie flair**