

SCARY-GOOD HALLOWEEN RECIPES

Knock, knock. Who's there? Olive. Olive who? Olive Halloween, don't you? But you know what I love more than Halloween? **I Love Halloween Party Food!** Here are some deliciously, fang-tasticly simple ideas!



CREEPY CARAMEL APPLES

You Will Need*:

- 12 apples (plus 12 popsicle sticks)
- 4 14-ounce packages of caramels
- 8 tablespoons heavy cream



Directions:

- 1) Rinse apples, pat dry, remove apple stems and insert a popsicle stick into stem of each apple.
- 2) Combine the cream and caramels in a saucepan over medium heat. Stir constantly until caramel is melted and smooth.
- 3) Dip the apples into the caramel until completely covered. Let the extra caramel drip back into the saucepan.
- 4) Line a baking sheet with waxed paper and place apples upside down on waxed paper and refrigerate until you can't wait any longer!



** Need a baking sheet or saucepan? Bet you can find one in the Housewares section at Savers/Value Village!*

GREEN GHOUL PUNCH

You Will Need*:

- 1/2 gallon limeade
- 1 liter ginger ale
- 1/2 gallon lime sherbet

Directions:

- 1) Mix together limeade and ginger ale.
- 2) Scoop ghoulish-sized blobs of sherbet into punch.
- 3) Add marshmallows for a little ghostly effect.



**Wouldn't a vintage punch bowl make all the difference? Look for one in Housewares at Savers/Value Village!*



EERILY EASY CARAMEL CORN

You Will Need*:

- 3 quarts popping corn
- 1 cup brown sugar
- 1/4 cup corn syrup
- 1 stick of butter
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda



Directions:

- 1) Put popcorn in a **heavy** paper bag.
- 2) Melt butter in a saucepan and mix together sugar, syrup, and salt. Add 1/2 teaspoon baking soda and stir well.
- 3) Pour into paper bag and stir with a wooden spoon.
- 4) Put bag in microwave and cook on high for 1 1/2 minutes. Take out and shake well. Cook for another 1 1/2 minutes. Shake bag again and pour into a large container. Enjoy!



**You can also serve in lunch-sized paper bags that your kids can decorate.*

savers. ValueVillage