

HALLOWEEN RECIPES

Tomorrow night is Halloween, and while Halloween is usually a kids' holiday, it can be a good reason for grown-ups to get together as well. So while you are putting the finishing touches on your costume, (by the way, this year's scariest costume is—a Wall St. banker!), here are some ideas for dishes for a grown-up Halloween party.

Aside from the usual cakes with Halloween faces, how about some bat wings with swamp dip? Alright, it's really chicken wings with mustard dipping sauce. You'll need 20 chicken wings, about 3 ½ pounds worth. Tonight, put the wings into a large zip-lock plastic bag. Then, in a small bowl, mix together ½ cup of soy sauce, 2 cloves of crushed garlic, 1 teaspoon of Five Spice powder which you can get in the Oriental section of your local supermarket, 2 teaspoons of grated fresh ginger and ¼ teaspoon of crushed red pepper flakes. Pour the marinade over the chicken wings, close the bag, and shake well to coat thoroughly. Chill in the refrigerator until tomorrow, turning once or twice.

Then tomorrow afternoon, preheat your oven to 450 degrees. Line an edged baking sheet—what my mother used to call a jelly roll pan—with some aluminum foil. Put the wings on the foil (reserving the marinade) and bake, uncovered, in the 450 degree oven for about 10 minutes. Brush the chicken with the reserved marinade and continue baking for another 15 to 20 minutes until the chicken is tender and no longer pink.

To make the swamp dip, simply stir 3 tablespoons of coarse-ground mustard into 8 ounces of sour cream and garnish with some whole chives. Serve with the bat wings. This makes about 20 appetizers.

If you'd rather barbecue your bat wings, simply boil 4 pounds of chicken wings for 20 minutes in a large pot. Preheat the oven to 350 degrees. In a large roasting pan, whisk together until smooth 2 cups of ketchup, 1 ½ cups of molasses, 1/3 cup apple cider vinegar, 3 tablespoons Worcestershire sauce, 2 tablespoons sugar, some liquid hot sauce to taste and a couple of good pinches of salt plus some freshly ground black pepper. Add some black, green and blue food coloring to make a dark, almost black sauce. Place the pan in the oven and bake the sauce alone for 10 minutes, stirring once.

Then drain the chicken wings and add them to the pan, stirring well to coat with the sauce. Bake, uncovered, for 20 minutes, and then turn the heat up to 450 degrees. Toss the chicken wings again in the sauce to coat thoroughly, and bake for another 10 to 15 minutes, until the sauce is thickened and slightly blackened. Serve hot or let cool slightly.

For spaghetti with eyeballs, mix together 2 pounds of ground beef, 1 ½ cup of seasoned bread crumbs, 2 tablespoons of ketchup, 2 eggs, and a tablespoon of chopped fresh basil. Form about 30 small meatballs, and press a small pimento-stuffed olive into each meatball, pimento side out. Cover with a 26-ounce jar of your favorite prepared pasta sauce and bake in a 350 degree oven for about 45 minutes.

Meanwhile, cook a pound of spaghetti according to the package instructions and drain and toss with a tablespoon of olive oil to prevent sticking. Put the spaghetti on a warmed platter, place the meatballs on the spaghetti, eyeball side up, and spoon the sauce around it. Serve immediately.

Make deviled eggs and dot with guacamole and salsa for some zombie brain pieces. Freeze gummy worms in water in ice cube trays and add the worm-filled cubes to drinks. Serve a bowl of dried cranberries labeled as scabs.

To make a potent witches' brew, mix 5 parts Midori with 8 parts vodka and 20 parts ginger ale and 2 parts water. Serve from a cauldron. For the steaming effect, add some dry ice, but be careful not to drink or even touch the dry ice. Or for a lighter, although still alcoholic beverage, try Hogwarts' famous Butterbeer. Simply mix 7 cups of cream soda with one cup of butterscotch schnapps. To make it non-alcoholic, substitute a cup of butterscotch or English Toffee flavored syrup, like Torani's for the butterscotch schnapps.

Wishing you a safe, sane and spooky Halloween, this is Steve Muni for the Hometown Kitchen.