

Living Trader Joe's

Presents:

Easy Halloween Recipes

21 Easy Halloween Recipes & Ideas



*A sample of the fun Halloween Ideas in this book
By Kristin Hatch & Delaina Miller*

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Welcome to the Living Trader Joe's Easy Halloween Recipes: 21 Spooky Halloween Recipes for a Spooky Breakfast, Brunch or fun Halloween Snacks anytime.

We know how busy everyone is these days, but you still want to have fun too, right? These 21 Easy Recipes were created with ingredients found at Trader Joe's. The recipes are short and there are even some **FAST TRACK** ideas to help if you are really short on time. Some of these recipes will have to be baked, and others you can just put together and serve, but all are super easy and all the ingredients can be found at your neighborhood Trader Joe's.

We have also included a picture with each recipe to give you some idea of how our recipe looked when it was finished. We hope the pictures will give you some reference points to start with, but then allow you to get creative and have some fun in the kitchen for Halloween.

Halloween Brunch: Why not try a Halloween Brunch this year? We have included a lot of recipes and Brunch Ideas to have a spooky start to your Halloween weekend. We put a "Halloween spin" on some fun Brunch classics such as oatmeal and pancakes as well as included a few new ideas to try.

We hope you enjoy these 21 Easy Halloween Recipes.

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Living Trader Joe's Easy Halloween Recipes:

21 Easy Halloween Recipes & Ideas for Halloween Brunch or Snacks

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Goblin' Good Pumpkin Oatmeal



This is like eating a slice of pumpkin pie for breakfast....

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4 servings oatmeal (any kind)  
1 can Trader Joe's pumpkin puree  
1 pumpkin puree can of milk (use your favorite kind of milk)  
½ tsp. Cinnamon or Pumpkin Pie Spice  
Pure maple Syrup, Agave syrup or Honey to taste  
Optional: granola or chopped pecans for a crunchy topping

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Measure and cook oatmeal in a pan on the stove according to directions on package. When the oatmeal is half way cooked, add the pumpkin puree, the milk and the cinnamon to the pan. Mix until smooth and continue cooking until the oatmeal is done and the pumpkin is hot. Stir frequently to prevent scorching on the bottom of the pan.

Serve the oatmeal in a bowl, sprinkle with granola or chopped pecans and drizzle with pure maple syrup, Agave syrup or Honey to taste.

This oatmeal actually tastes better if you can make it the night before and just heat it up in the morning.

Optional Serving Ideas: Top with whipped cream, vanilla yogurt or vanilla ice cream for a rich treat.

Makes: approx. 4 servings

Cinnamon Slimy Snails



Wrap the dough around a tin foil ball to help hold the head shape...

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1 Can Trader Joe's Cinnamon Rolls

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Pre-heat oven to 375? Degrees and cover your baking pan with foil

Open the can of Trader Joe's Cinnamon rolls and separate each roll on a cutting board.

Take each roll and unwind the end about 2 inches to form a head. Now, bend this area into a hook shape and place each Slimy Snail on a baking sheet. Continue to form the Snails with each roll and place on the baking sheet- leaving plenty of space for the Slimy Snails to spread as they bake.

Bake for 10-15 minutes or until the cinnamon rolls are fully cooked. Allow to cool down a few minutes before frosting (if you can)

Decorate the Cinnamon Slimy Snails with icing zig- zags, stripes, eyes etc...

Makes 5 Cinnamon Slimy Snails

Spooky Pancake Ghosts



Let guests get creative with toppings for each ghost or other pancake creature....

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Trader Joe's Baking Mix (Regular or Pumpkin)

Eggs, oil, milk to make pancake batter

Oil for cooking

Assorted Toppings (butter, maple syrup, whip cream, sour cream, vanilla yogurt or peanut butter)

Assorted ghost decorating items (raisins and other fresh and dried fruits, sliced bananas, chocolate chips & whatever else you can think of)

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Mix up a batch of pancake batter to serve the number of guests at your party.

When cooking the pancakes, use the back of a spoon to push the batter out into unusual shapes. You could also pour some batter into a measuring cup to help create your ghosts. Add a few spoonfuls of water if it seems too thick to spread in your pan easily.

Stack your pancake ghosts on a large platter and keep warm until serving (Your oven on a low setting works well for this).

Set out all the toppings in bowls and let your guests decorate their own ghosts.

Makes: quantities vary

Oozy Jam Cats



The jam and cream cheese ooze out during baking...but they still taste yummy.

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1 Can Trader Joe's Buttermilk Biscuits  
1 8oz tub Trader Joe's Whipped Cream Cheese  
1 Jar "red" jam (we used Trader Joe's Strawberry preserves)  
Optional: Dried fruit and nuts to decorate

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Preheat oven to 375 degrees and line your baking sheet with foil.

Open the can of Trader Joe's Buttermilk Biscuits and separate them on a cutting board. For each Oozy Jam Cat, take a biscuit and flatten out with your fingers or a rolling pin. Place a Tablespoon of whipped cream cheese and a tablespoon of jam in the middle of the circle.

Carefully fold the sides of the biscuit together to form a half circle. Seal the edges together with a fork. Stretch each end back to form cat ears. Place each Oozy Jam Cat on the foiled lined baking sheet.

Cut slits for eyes with a small paring knife and decorate with fruit and nuts if you like.

Bake for 15-20 minutes or until fully cooked and golden brown.

Makes 8 Oozy Jam Cats

Grub Worm Sandwiches



We could not believe how curly and “wormy” the hotdogs became after boiling....

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1 package hotdogs (use your favorite brand from Trader Joe’s)

1 package hotdog buns or rolls

1 bottle tomato catsup –We used Trader Joe’s Organic (you could also use BBQ Sauce)

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To prepare the worms: Carefully cut each hotdog in half the long way. With flat side of the hotdog on the cutting board, cut each half into 3-4 long strips (depending on the size of the hotdogs you bought).

To heat “worms” drop into a pan of boiling water to heat up and start to curl. Let boil for 5 minutes or until hot and curly. When “worms” are ready, drain and remove excess water with a paper towel. Place “worms” in a bowl and coat lightly with catsup.

To serve: stack your “worms” in you hotdog bun or roll. Allow some “worms” to hang out of the bun in all directions for more spooky effect.

Serve with catsup on the side.

Makes- Quantities vary

Devil Eyes



So easy and yet so spooky on your plates....

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6 large eggs- hardboiled and shells removed  
Mayonnaise -we used Trader Joe's organic  
Mustard -we used Trader Joe's Dijon  
Olives -we used both green and black olives from Trader Joe's  
Catsup- we used Trader Joe's organic

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Cut each egg in half and scoop the yolk into a bowl. Mash the yolks with a fork until smooth. Mix in 3 Tbs. of mayonnaise and 1 tsp of mustard and season to taste with salt and pepper.

Continue mashing with your fork until smooth.

Carefully spoon the egg yolk filling back into each egg white and smooth out the filling so you have a nice flat surface. For the "blood shot eye" look, fill a small plastic bag with catsup and snip off the end. Pipe a few small wiggly lines around the eye.

To finish: add your olive pupil (a round slice of a green or black olive or a long slice to make "slit" eyes.

Makes 12 "eyes"

Mutant Flytrap



Use the back of a spoon to make a spider web to catch the Mutant flies...

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1 16oz container Hummus –we used Trader Joe’s Mediterranean Hummus

4-8 black olives- we used Trader Joe’s Kalamata olives

Pita bread or crackers or veggies to dip into the fly trap

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Spoon the Hummus onto a medium serving plate. Try to create a flat disk that is about 1 inch thick and say, 6 or so inches across. Cut olives the long way, and then in half into “flies” and sprinkle around on the Hummus.

Serve with pita bread (cut into wedges), crackers or raw veggies for dipping

Makes 1 Mutant Flytrap

Baby Mummy Bites



Two examples of Baby Mummies – (left) homemade (right) FAST TRACK Parmesan Pastry Pups

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1 Package sausages, cooked (we used Trader Joe's Chicken breakfast sausages)

1 Can Trader Joe's crescent rolls.

Yellow Mustard or Catsup for decoration/ optional

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Preheat oven to 375 degrees and cover a baking sheet with foil

Open the can of crescent rolls and unroll one flat onto a cutting board. With a large flat bladed knife cut the dough of 1 crescent roll at a time into thin strips. Wrap some of the strips around the sausage, covering your mummy except for a small area near the top end to be the "face". Depending on the size of your sausages, you may get one or more mummies out of each crescent roll.

Place Baby Mummy Bites on baking sheet, about 1 inch apart.

Bake at 375 for 15-20 minutes until Baby Mummies are golden brown.

Allow to cool down slightly and add eyes if you like.

FAST TRACK Purchase-Trader Joe's Parmesan Pastry Pups (in the freezer section)

Makes: amount varies

Graveyard Dip



This easy dip can be served in two spooky ways...Pipe the sour cream OR spread it out for a snowy graveyard.

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1 can Trader Joe's refried beans (black or pinto beans)

Sour Cream (for decoration)

1 bag Trader Joe's Organic Corn Chip Dippers (or your favorite corn chips)

Optional- other decoration items could be avocado cubes, grated cheese, and olives)

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Heat refried beans in a pan until hot and smooth. (If you like you can add cheese, salsa or Taco Seasoning to the beans at this point). Pour into serving dish (we used a glass pie plate) and cool to room temperature before decorating.

To decorate: Place sour cream in plastic bag and snip off the corner. Pipe the sour cream onto the dip in the shape of small headstones head stones.

Or you can spread the sour cream with a knife for a snow-covered cemetery and use the chips as headstones.

Or use your imagination and avocado slices, olives and cheese to create your own cemetery masterpiece.

Makes 1 graveyard dip

Bones & Blood Soup



This is an easy and tasty combination to keep you warm on a cool Halloween night....

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1 Container (32oz) Trader Joe's Organic Tomato soup

Tortilla Chips, crushed (to sprinkle on top)

Grated Cheese (to sprinkle on top)

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Heat soup gently, and place in serving bowls. Sprinkle the top of the soup with "broken bones" tortilla chips and "ligaments" cheese. Serve.

For a party idea: keep soup warm in a crock pot and place dishes of the toppings (crushed tortilla chips and grated cheese) for guests to sprinkle on themselves.

To make a spicy version of this soup, add a teaspoon (or more) of Trader Joe's Taco seasoning while heating up the soup.

Makes: servings will vary with bowl size

Road Kill Sandwich or Road Kill Slider



Veggie burgers have extra colors and textures that contribute to the “Road Kill” effect.....

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4 Vegetarian burger patties

4 buns (hamburger buns or other roll- the smaller the better so the Road Kill shows out the sides)

Catsup (for decoration and dipping)

Other optional ingredients: lettuce, sliced tomato, cheese slices, toothpicks

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Heat up the “Road Kill” vegetarian patties. Split the buns if necessary and place the 4 bottom buns on a serving plate. Top with Road Kill vegetarian patty, and any other toppings that you want. Decorate the (visible) edges of the patty with catsup blood. Place top of bun on, but at an angle if possible so that the “road kill” is visible. Serve.

You can also use 4 toothpicks to secure the bun to the burger and cut each patty into 4 pieces for “Road Kill Sliders”.

Makes: 4 Road Kill Sandwiches OR 8 Road Kill Sliders

Gargoyle Snack Mix



This combination of sweet popcorn and salt peanut pretzels is soo addictive...

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1 bag Trader Joe's Peanut Butter Filled Pretzels

2 Cups Trader Joe's Caramel Popcorn

Optional Ingredient: salted peanut or other nuts

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In a large bowl combine pretzels and caramel corn and mix together gently.

Store Gargoyl Snack Mix in a large zip top bag until ready to serve.

Makes about 1/2 gallon of snack mix.

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Troll Fingers



We used drumsticks, but use any part you like: wings, thighs or even chicken breast sliced into “fingers”.

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1 package Trader Joe’s chicken drumsticks

Olive Oil

Salt, pepper, garlic powder, Trader Joe’s 21 Salute or other seasoning for chicken.

2 Tbs. Apple Cider Vinegar

6 Tbs. Honey

~~~~~  
Preheat the oven to 400 – Line baking dish with foil.

Remove chicken legs from bag, rinse in cold water and dry with a paper towel. Place chicken legs in a large bowl and add a tablespoon of olive oil and toss the chicken legs until all are coated with a thin coating of oil.

Season chicken with salt and pepper and any other seasoning you like. Spray the foil covered pan with cooking spray or rub on a light coat of olive oil, add chicken and bake for 20 minutes OR until almost fully cooked.

While chicken cooks, combine honey and vinegar in glass measuring cup or small bowl. Remove chicken from the oven and brush with ½ the honey mixture. Return to bake for 5 more minutes. Remove chicken from oven a second time, turn chicken pieces over, brush on remaining honey mixture and place back in the oven to bake for 5 more minutes or until chicken is done.

Makes: amounts vary

Dragon Talons



You can decorate these “talons” with well- placed cocktail sauce...

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1 pound bag frozen Shrimp- cooked and peeled --thawed. (Choose shrimp with tails for a creepier look)  
1 jar Trader Joe’s Cocktail sauce

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Rinse cooked shrimp in cold water and dry with a kitchen cloth or paper towels.

To serve:

Place in a bowl and toss with ½ the jar of Trader Joe’s cocktail sauce. Arrange coated shrimp in a bowl with the dragon talons hanging over the side

OR serve shrimp plain with sauce on the side for dipping.

OR heap shrimp (plain or coated in cocktail sauce) on a serving platter. Pour the remaining cocktail sauce into a small bowl for dipping and serve.

Makes: 1 pound Dragon Talons

Baked Brain



Oozy rich brie cheese and tangy sweet raspberry jam make this Baked Brie Brain a so popular.

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1 small round Brie Cheese, 8 oz size

1 can Trader Joe's crescent rolls

1/3 - 1/2 cup Trader Joe's Raspberry OR Cherry Jam, or a "red jam" of your choice

1 egg, lightly beaten in small dish

Crackers or bread to serve

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Preheat oven to 350 and cover a baking pan with foil.

Open can of crescent rolls and unroll onto a cutting board. Arrange triangles so you have two large squares. Seal up seams by pinching with fingers. (This also forms ugly "scar" on your baked brain).

Place one square of dough in the center of the foil. Place the brie in the center of the dough. Spread the jam on top of the brie (be generous with your jam). Bring the sides of the dough up around the cheese. Brush sides of the dough with the beaten egg. Place the second piece of dough on top and press the sides together to seal up. Trim away any extra dough from the corners. Brush top and sides of covered brie with the egg. (You can store the brain in the refrigerator for a few hours and bake just before the party).

Bake for 20-30 minute or until golden brown. Let cool for 5 minutes and serve with basket of crackers.

Makes: One Baked Brain

Massive Maggots in Sauce



You can toss the Maggots in sauce or arrange them on top of a pool of sauce for a different effect....

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1 pound gnocchi pasta (the Maggots)

Pasta sauce of your choice

Grated Parmesan cheese to sprinkle

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Bring a large pan of water to a boil. Carefully pour gnocchi Maggots into water and stir. Cook following package directions until Maggots are fully cooked. Drain Maggots well.

While Maggots cook, heat pasta sauce in a separate pan on the stove.

When ready to serve, place hot pasta sauce in a serving bowl with sides and heap the cooked Maggots on top. You can even drizzle some of the sauce over the top of some Maggots for “effect”. Sprinkle with cheese or allow guest to add their own cheese at the table.

OR spread pasta sauce on individual soup bowls and place a few Maggots on top of the sauce. Sprinkle with parmesan cheese. Serve.

OR toss hot Maggots in pasta sauce and serve with parmesan cheese.

FAST TRACK: to save time, purchase Trader Joe’s Italian gnocchi in the freezer section and heat in a skillet according to package directions. When hot serve with grated parmesan cheese.

Makes: servings vary

Golden Smoked Slime Dip



The autumn colors and fantastic flavor will make this dip very popular!

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1 8oz tub Trader Joe's Whipped Cream Cheese

1 Jar Trader Joe's Smoky Peach Salsa OR use your favorite salsa – a green salsa would look great on the table too (really like slime, right?)

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On a serving dish with sides, scoop the soft cream cheese in to a circle in the center of the plate, about 1 inch thick. Don't worry about smoothing it flat- it is better if the surface is uneven.

Spoon over the Smoky Peach Salsa until the top is coated and some salsa oozes down the sides of the cream cheese.

Serve with crackers or bread around the side.

Makes: 1 Smoked Slime Dip

Leaky Caldron Pea Soup w/ Parmesan Cheese Ghost



“Make sure you eat the soup before it eats you”a warning to Harry Potter.....

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Trader Joe’s Organic Split Pea Soup (figure 1 can for every 2 guests)

Artisan bread for toasting (Ciabatta bread works well)

Butter

Parmesan Cheese, Buy the container of fresh cheese that is crumbly, not in strings if possible)

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Make parmesan ghosts: Heat oven to 350 degrees and cover a baking pan with foil.

Using the parmesan cheese, create a cheesy ghost- like blob on the foil about ¼ inch thick. Try to make it small enough to fit into your serving bowls, but thick enough so you can peel it up later.

Bake parmesan ghost until cheese is lightly brown, about 5-10 minutes. Let cool completely and peel the ghost off the foil. Make 1 ghost per serving of soup.

Toast slices of the artisan bread and butter if you want. Heat up the soup.

Place hot soup in serving bowls and float a Parmesan Ghost on top. Serve with toasted bread.

Makes: servings vary

Personal Ninja Pizza



You can set out the toppings at let your guests create their own Personal Ninjas....

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English Muffins or other sturdy roll for pizza “base”

1 jar Trader Joe’s pizza sauce or spaghetti sauce of your choice (we used Trader Joe’s Marinara)

Assorted Ninja- making toppings such as olives, ham or Canadian bacon, pepperoni, cooked bacon, green pepper strips, and cheeses.

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Heat oven to 400 degrees and cover a baking pan with foil.

Split your English Muffins or rolls in half and spread with a couple of spoonfuls of pizza sauce.

Now you can get creative and arrange the assorted toppings to create individual Ninjas.

Bake for 5-10 minutes or until pizzas are warm and cheese is melted and/or bubbly.

Makes: servings vary

Seaweed Surprise



You can also toss the spaghetti squash in past sauce and sprinkle with parmesan cheese.....

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1 Spaghetti Squash  
1 Jar Trader Joe's Pesto  
Olive Oil  
Grated Parmesan Cheese  
Salt and Pepper

~~~~~  
Preheat oven to 350 degrees and cover a roasting pan with foil.

Carefully split spaghetti squash the long way with a sharp knife. Clean the seeds out of the middle, and coat squash lightly with olive oil. Place in roasting pan, cut side down, and bake for 20-30 minutes or until a fork can easily poke the squash. Let cool 10 or so minutes.

In large bowl, mix $\frac{1}{2}$ the jar of Trader Joe's pesto and a tablespoon of olive oil together. Scrape the squash out of the shells and place in bowl with the pesto. Toss together lightly until the squash is light green. Add a $\frac{1}{4}$ cup of parmesan cheese and toss again. Add salt and pepper to taste. You might find you like a bit more pesto or parmesan cheese in your squash, so be sure to taste it before serving.

Makes: servings vary

Cyclops Eyes



These delicious and creepy eyes will make your Halloween Brunch a scream.....

~~~~~  
4 Ripe peaches

1 Tbs. Butter

1 Tbs. sugar

½ Cup Greek Yogurt or Sour Cream

8 whole almonds or other nuts for decoration

~~~~~  
Preheat Broiler on High. Cover a baking pan with foil

Cut each peach in half and remove pits. Place peaches cut side up in pan. Melt butter and brush the cut sides lightly. Sprinkle the buttered peaches with sugar.

Broil the peaches for 3-5 minutes or just until the peaches start to brown.

Allow peaches to cool 10 minutes. Fill center cavities with Greek Yogurt and place an almond for a pupil. Serve.

Makes 8 Cyclops Eyes

Crazy Biscuit Monsters



Get creative with these fun breakfast biscuits....

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- 1 Can Trader Joe's Refrigerated Buttermilk biscuits
- 1 Package Canadian bacon slices
- 1 Package Grated Cheese
- 2 Tbs. Mustard- we used Trader Joe's Grain Mustard
- 1 Jar Green or Black olives
- Catsup and mustard to serve, optional

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Preheat oven to 375 degrees and line your baking pan with foil.

Open up can of biscuits and separate them onto your cutting board.

To make each Biscuit Monster: Cut a pocket in each biscuit. Spread a small amount of mustard on the bottom if using (the back of a small spoon works great for this). Cut the Canadian bacon into 4 pieces. Cut one of the pieces in half to form a monster tongue. Place the other pieces of Canadian bacon into the pocket along with some grated cheese and place on the foil lined baking sheet. Slip the tongue into place, seal up the biscuit edges (or Monster mouth) by pinching the dough with your fingers or a fork.

Now get creative and decorate your monsters. We used grated cheese for "hair" and olives to create big eyes.

Bake for 15-20 minutes or until fully cooked and golden brown.

Makes 8 Biscuit Monsters

More Ideas for Your Halloween Party Table:

If you have time, make some signs to identify the items on your table- so your guests know that is not just a bowl of grapes, but lizard eyes! OR print out a Party Menu to display near the food.

Need a few other ideas to round out your Halloween Party Table? What about:

More Easy Snacks/ Food

- A dish of Cashews-- Troll toenails
- A dish of dried Cranberries or golden raisins— discarded scabs or bruises
- A dish of green salsa and basket of blue corn chips—Ogre Delight
- A dish of natural peanut butter and crackers—Quicksand Dip
- A plate of ham rolled around raw asparagus— Vampire fingers

Drinks

- Tomato juice- Vampire cocktail
- Warm Apple Cider- Ghouls brew
- Banana- Strawberry Smoothie- Add a handful of spinach to the blender to turn the drink bright green! You could call it a Troll Smoothie or Monster Mash!

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Thank you!

Kristin & Delaina