

TARA TEASPOON

HALLOWEEN  
SPECIAL ISSUE

# HALLOWEEN EATS

A FRIGHTFUL DINNER MENU

## Make it Spooktacular

Speckled green Snakes' Tongues and Monster Meat are actually delicious noodles tossed with pesto and marinated skirt steak.

## Toil and Trouble

The Dish of brains will be gone in minutes when the goblins realize it is golden-baked cheesy cauliflower over couscous

# Dish of Brains

## (Cauliflower Couscous Gratin)

Makes 8 to 10 Servings

Work: 15 min

Total: 1 hr 10 min

Butter, for baking dish

1 cup Israeli (large grain) couscous

1 head (about 3 lbs) cauliflower, cored

2 cups (8 oz) grated Gruyere or sharp white cheddar

¾ cup heavy cream

1/3 cup low-sodium chicken broth

2 tsp chopped fresh thyme leaves

1 tsp kosher salt

½ tsp freshly ground black pepper

1. Heat oven to 375°F. Butter a 1½-qt to 2-qt baking dish and set aside. In a skillet, toast couscous over medium-high heat, stirring often, until golden brown, about 4 min. Cont...



SPOOKY FOOD MAKES FOR A  
FRIGHTFULLY GOOD DINNER THE KIDS  
(AND ADULTS) WILL LOVE

2. Transfer to prepared dish, spreading evenly.
3. Cut cauliflower into small florets. Place in a large microwave-safe bowl and cover. Microwave on high 10 min. Add 1 ½ cups cheese, the cream, broth, thyme, salt and pepper; toss until combined well.
4. Spread out over couscous in baking dish and top with remaining ½ cup cheese. Bake until golden brown and bubbly and cauliflower is slightly caramelized, 40 to 45 min.





# Monster Meat and Snakes' Tongues

(Skirt Steak and Pesto Noodles)

Makes 8 to 10 servings

Work time: 15 min

Total time: 1 hr 15 min

1 can (14.5 oz) crushed tomatoes  
1 can (14.5 oz) chopped tomatoes  
3 garlic cloves, thinly sliced  
3 tbsp red wine vinegar  
1 tsp red pepper flakes  
2 skirt steaks (1½ lbs total)  
2 tsp kosher salt  
1 pkg (1 lb) fettuccine  
¾ cup purchased pesto

1. For marinade: In a large, shallow glass dish, combine tomatoes, garlic, vinegar and pepper flakes. Pat steaks dry and add to marinade, turning to coat all sides. Cover and marinate at room temperature 30 min or refrigerate up to 5 hr).
2. Heat broiler and place rack 4 inches from heat. Cover a rimmed baking sheet or broiler pan with foil. Transfer steak and marinade to baking sheet and sprinkle with 1 tsp salt. Broil, turning once, until an instant-read thermometer inserted in center registers 145°F for medium, 10 to 14 min. Remove from broiler and let stand 5 min before cutting into ½-inch-thick slices; reserve cooked marinade.
3. Meanwhile, cook pasta according to package directions. Drain and transfer to a large bowl. Toss with pesto and remaining 1 tsp salt.
4. Transfer steak to a platter; top with half the cooked sauce. Serve with pasta and remaining cooked sauce.





# Wizards Blood

## SPICED CRANBERRY-APPLE CIDER

Makes 8 cups

Work: 5 min      Total: 45 min

6 cups apple cider

3 cups cranberry juice cocktail

$\frac{3}{4}$  tsp ground cinnamon

6 whole cloves

Sliced Lady apple, for garnish

Cinnamon sticks for garnish

1. In a large pot, combine cider, cranberry juice, ground cinnamon and cloves. Bring to

a boil, then reduce heat to medium-low and simmer, 25 to 30 min.

2. Pour into mugs and garnish with apple slices and cinnamon sticks if desired. Serve hot.

A PERFECTLY GOULISH HALLOWEEN  
BASH, MINUS THE TOIL AND  
TROUBLE!



## Tip: Make Spiced Wine

If you're throwing a party for adults only, make this cider for them! For a tasty spiced wine, make Wizard's Blood punch and add **4 cups red wine** to the finished recipe (makes 12 cups)

CREEPY CRAWLY SPIDERS MAKE THIS MEAL  
JUST A LITTLE MORE SCARY!



## Halloween Dinner:

Growing up, Halloween was always a big deal. We planned our costumes for weeks before and anticipated a night of candy collecting all day at school.

Dinner was often a quick meal before getting into our costumes, but it was always a good one! Some homemade soup, spaghetti or pita pizzas that mom had prepared (she always took time to make a homemade dinner for us). This menu is reminiscent of tasty dinners we would have to celebrate holidays.

Whether you're in a rush to get your ghost face painted and out the door, or staying in for the night with friends, this dinner is a Halloween treat! Things can be prepared ahead and ready to cook or assemble. The names are fun-enough if you don't decorate a spooky buffet-and kids will love them. Make labels for the food so everyone gets in on the spooktacular theme, and enjoy!