

food & family

Frightfully Fun Halloween Recipes

(NAPSA)—Halloween is the holiday that most indulges the imagination and invites the outrageous. Best of all, it's not just for kids anymore—it has become a family holiday, when parents and children spend time together carving pumpkins, creating costumes and planning delicious party fare.

In fact, in many neighborhoods around the country, community Halloween parties are being organized—often with the participation of local schools—to give kids an alternative way to enjoy the occasion.

Of course, one of the more enjoyable parts of Halloween is the food. Michelle McAdoo of the Kraft Kitchens recommends these devilish dishes to scare up some excitement in young ghouls and goblins.



Creating Ghosts in the Graveyard Cups together is a fun part of making Halloween a holiday for everyone.

SPOOKY EYEBALL TACOS

1 lb. ground beef
1 pkg. (10½ oz.) TACO BELL
HOME ORIGINALS
Taco Dinner Kit
Shredded lettuce
Chopped tomatoes
BREAKSTONE'S or KNUDSEN
Sour Cream

MIX meat and Seasoning Mix. Shape into 36 (1-inch) balls; place in 13 x 9-inch baking dish. Bake at 350°F for 15 to 20 minutes or until cooked through.

FILL each of 12 Taco Shells with 1 meatball, Taco Sauce, lettuce and tomato.

TOP with 2 additional meatballs dipped in sour cream. Garnish with sliced pitted ripe olives to create “eyes.”

GHOSTS IN THE GRAVEYARD CUPS

1 pkg. (16 oz.) OREO
Sandwich Cookies
¾ cups cold milk
2 pkgs. (4 servings each)
JELL-O Chocolate Flavor
Instant Pudding & Pie
Filling
1 tub (12 oz.) COOL WHIP
Whipped Topping, thawed
Candies, such as candy
corn or jelly beans

CRUSH cookies in zipper-style plastic bag.

POUR cold milk in large bowl. Add pudding mixes. Beat with wire whisk 2 minutes. Gently stir in 3 cups of the whipped topping and a half cup of the crushed cookies.

LAYER pudding mixture,

remaining crushed cookies and candies in small glasses or clear plastic cups. Decorate as desired. Refrigerate until ready to serve.

Pumpkin Carving Tips

- Draw a face on the pumpkin with markers before you start to carve.
- Cut the top of the pumpkin off at an angle, so it won't fall through. Or, just cut out a hole in the back, scoop out the seeds and slide the candle through the hole.
- To keep the candle standing up straight, secure it in melted wax on a jar lid.
- If carving isn't your style, paint the pumpkin instead.

For more food ideas and great tips on how to celebrate the season, visit kraftfoods.com.

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