

# **Martin's** School of Cooking

## **No Tricks, Just Treats!**

Hosted by Elise Kunkel

October 25, 2008

Martin's Super Markets at Heritage Square  
Mishawaka, Indiana

### **Bug Juice**

*Makes 10 servings*

#### **Ingredients**

- 2 10-oz. pkgs. frozen strawberries, defrosted
- 1 6-oz. can lemonade concentrate, thawed
- 1 quart ginger ale
- 2 cups raisins
- 6 gummy worms

#### **Instructions**

1. Mix the strawberries and lemonade concentrate in a blender until smooth and thick.
2. Gradually add ginger ale.
3. Transfer the beverage to a punch bowl. Stir in any remaining ginger ale and the raisins. Place the gummy worms on the rim of the bowl for a swampy effect.

## **Breadstick Bones**

*Courtesy of Pillsbury®*

*Makes 6 servings*

### **Ingredients**

- 1 (7-ounce) can Pillsbury® refrigerated breadsticks (6 breadsticks)
- 1 egg white, beaten
- 1 tablespoon freshly grated Parmesan cheese
- 1/2 teaspoon dried basil leaves
- 1 (8-ounce) can pizza sauce, heated

### **Instructions**

1. Heat oven to 375°F. Spray cookie sheet with cooking spray. Unroll dough; separate at perforations into 6 breadsticks. Roll each until 12 inches long. Loosely tie knot in both ends of each breadstick; place on cookie sheet (do not twist).
  2. Brush breadsticks with egg white. Sprinkle with cheese and basil.
  3. Bake 12 to 14 minutes or until golden brown. Serve warm "bones" with warm pizza sauce for dipping.
- Tip: Serve warm "bones" with a variety of dipping sauces, such as ranch dressing, pesto and honey mustard.

## **Spooky Spaghetti**

*Serves/Makes: 6*

### **Ingredients**

- 1 1/2 pound ground beef
- 1 cup seasoned bread crumbs
- 1 tablespoon ketchup
- 1 egg
- 1/4 teaspoon pepper
- 1/2 teaspoon oregano
- 1 (7-ounce) jar pimiento-stuffed olives
- 1 (14-ounce) jar spaghetti sauce
- 3 quarts water
- 1 teaspoon salt
- 1 (8-ounce) package spaghetti
- 2 tablespoons butter or margarine

### **Instructions**

Preheat oven to 350 degrees Fahrenheit. Mix ground beef, bread crumbs, ketchup, egg, pepper, and oregano in a large bowl. Form into

about 18-24 eyeball-sized balls. Press an olive into each eyeball, pimento side out. Place the eyeballs in a baking dish, cover, and bake for 45 minutes. About 15 minutes before the eyeballs are done, fill a large pot with 3 quarts of water. Add salt. Follow package directions to cook the spaghetti. Drain noodles and transfer to a serving bowl. Toss with butter or margarine. When eyeballs are done, carefully spoon onto the spaghetti, irises up. Spoon the sauce from the pan around them. Serve with thinly sliced black olives (eyelashes).

## **Hairy Daddy Long Legs Cupcakes**

*Makes 6 to 8 servings*

### **Ingredients**

Chocolate cupcakes (body)

Canned chocolate icing

Chocolate sprinkles (hair)

Two pieces of eye-type candy, like jelly beans or licorice allsorts

Clean scissors

Ruler

1 package black string lace licorice (legs)

### **Instructions**

Frost the cupcake with chocolate icing and cover with sprinkles. Press the eyes into place. Use scissors to cut eight 4-inch pieces of licorice for the legs. Holding all of the legs together in a bunch, bend them in half and crease. Push the end of each leg into the cupcake.