

Frighteningly Fun Halloween Recipes from NetCost Market's Weekly Specials

Halloween is creeping upon us, so we thought we'd give you some creative Halloween-inspired recipes. These are perfect for a frightening family feast or spooky social gathering, and what's more, all the recipes include ingredients that are part of our Weekly Specials, so you'll find them at terrifyingly low prices!

Jack-O-Lantern beef steak pie

Beefsteak pie is the perfect winter warmer for those cold fall nights, and this ghostly twist to the usual recipe will make it a Halloween centerpiece to die for. Right now, lean stewing beef is available at chillingly low prices, so it's the right time to buy while the deal lasts!



Recipe

Ingredients: (pie crust) – 1 $\frac{1}{4}$ cups all-purpose flour, $\frac{1}{2}$ tsp. salt, 3 tbsp. vegetable shortening, 6 tbsp. butter, 5 tbsp. ice water.

(beef stew filling) – 2 lbs. stewing beef – cut into $\frac{1}{2}$ -inch cubes, 2 tsp. salt, $\frac{1}{2}$ tsp. black pepper, 2 tbsp. olive oil, 1 onion – finely chopped, 3 of cloves garlic – finely chopped, 1 stick of celery – chopped, 3-4 carrots – peeled and chopped, 1 potato – chopped, 8 oz. of mushrooms – chopped, 2 tbsp. fresh rosemary – chopped, 1 tsp. dried oregano, 1 tsp. thyme, 3 cups beef broth, $\frac{1}{3}$ cup flour, 1 egg – beaten.

Method:

- Start by preparing the pie crust. Stir together the flour and salt. Then, using a pastry cutter, cut the shortening and butter into the flour until the mixture is crumb-like.

- Sprinkle 2 tbsp. of ice water over the mixture and gently stir using a fork. Repeat this twice more, adding 2 tbsp. of water at a time. A dough-like mixture should start to form. Press this into a ball and then flatten this into a disc and wrap tightly in plastic wrap and place in the refrigerator for at least an hour.
- Next, start with the stew. Start by seasoning the meat with salt and pepper. Place a large skillet over medium-high heat, and then add 1 tbsp. olive oil. Once the oil is hot, add the seasoned meat and sear all the sides until browned but not cooked right through. Remove from the skillet and set it to one side.
- Reduce the heat to medium and then add another tbsp. olive oil. Add the onion and garlic and cook for 2 minutes, stirring frequently.
- Add the carrots, celery, and potato, and cook for about 8 minutes until they begin to soften. Add the mushrooms and cook for a further 2-3 minutes.
- Add the chopped rosemary, thyme, and oregano and cook for another minute. Sprinkle flour over everything in the skillet and stir for another minute.
- Add the beef broth to the skillet and cook until the flour is completely dissolved. Then add the beef pieces back to the skillet and cook for 2 hours on low heat with the lid on. Ensure you stir occasionally.
- After two hours, or once the meat is tender and the gravy is thick, take the dough out of the refrigerator and let it stand on the countertop for 10 minutes.
- Pour the beef stew into a deep pie dish until about $\frac{3}{4}$ full.
- Roll out the pie dough on a floured surface, and then transfer it to cover the beef on the pie dish. Make sure there is some overhang so the crust doesn't shrink away from the sides as it cooks.
- Using a very sharp scalpel knife, cut out two eyes and a jagged shaped mouth much like you would when making a jack-o-lantern with a pumpkin. Use a pastry brush to

brush the whole pie crust with the beaten egg, and then bake for 25 minutes at 400 degrees in the oven until the crust is golden brown.

- Remove from the oven and allow to cool for 15 minutes before serving!

Eyeball deviled eggs

There's nothing more stomach-churning than popping an eyeball into your mouth and biting down on it, but luckily, these eyeballs are really just tasty deviled eggs designed to look like gruesome eyes. But there may be someone at the party that gets fooled! Right now, Sunshine Farms Organic Large Eggs are a huge 33% off, so you'll be making great savings with these delicious party treats.

Recipe

Ingredients: 18 Sunshine Farms Organic Large Egg, $\frac{1}{2}$ cup mayonnaise, 2 tbsp. Dijon mustard, 1 tbsp. minced scallions, 1 tbsp. lemon juice, $\frac{1}{2}$ tsp. hot sauce, $\frac{1}{2}$ tsp. Worcestershire sauce, $\frac{1}{4}$ tsp. salt, 36 black olive slices, 1 jar of roasted red peppers, 2 cans of black beans.

Method:

- Start by hard-boiling the eggs. Place the eggs in a large pot and cover with cold water. Bring to the boil and leave for one minute. Cover the pot and remove it from the heat. Let the pot sit covered for about 15 minutes. Drain, and run cold water over the eggs. Then crack them and let them sit in cold water for 10 minutes until they've cooled. Then drain and peel them.
- Cut your eggs half crosswise on a slight diagonal, and then carefully remove the yolks without damaging the whites.
- Place the yolks in a bowl and then mash with mayonnaise,

mustard, minced scallions, lemon juice, hot sauce, Worcestershire sauce, and salt until blended and smooth. Using 2 spoons, scoop the yolk mixture into small balls and position them into the hollows of the egg whites to resemble eyeballs.

- Press an olive slice into each of the yolk eyeballs, and then cut the jarred grilled peppers into very thin, 2-inch long strands. Place these on the eyes running outwards from the black olive slices to resemble veins in the eyes.
- Place the black beans on a platter and then balance the eyeball eggs on top of this to act as a dark backdrop to the popping whites of the eyes. Cover and refrigerate until ready to serve.

Bleeding candied apples

Candied apples are a Halloween classic, but this is a slight spin on the usual dull but tasty candied apple. This version brings your apples to life by making them appear like they're bleeding from the top! Right now, gala apples are a huge 30% off, so you can make a whole bunch of bleeding candied apples for your Halloween party or family meal.



Recipe

Ingredients: 8 gala apples, 8 oz. white chocolate, 2 cups of sugar, $\frac{1}{2}$ cup water, 1 tbsp. red food dye, 8 lollipop sticks.

Method:

- Wash the apples. Slice the bottom of each apple off so it sits sturdily on the counter. Push your lollipop stick in the top of the apple where the stalk comes out. If the stalk is still in there, take it out before adding the stick.
- In the microwave, melt the white chocolate.
- Spoon it over the apples until they are completely covered. This is best done on baking parchment. Place them on a tray and allow them to dry. The chocolate should be set after about an hour.
- Place the sugar and water in a heavy-bottomed pan and heat on low heat until the sugar dissolves. Don't allow

- to simmer until the sugar is fully dissolved.
- Once the sugar is dissolved, turn up the heat to medium and allow to simmer for 4 to 5 minutes until it starts to turn a slight caramel color.
 - Turn off the heat and whisk in the red food dye until it reaches a deep blood red color. Note: be very careful of whisking the sugar at this point as hot sugar is extremely dangerous and can cause burns if it comes into contact with skin.
 - Spoon the blood caramel over the apples and let it drip down the sides for extra effect.
 - The caramel will start to harden quickly, so you'll need to work fast.
 - Allow the caramel to set and then serve your gruesome bleeding apples!

Halloween is a great time to get creative, even if it means being a little bit gory in the process! These great ideas were inspired by our weekly specials which runs for the next two weeks, so why not head down to your local NetCost Market to pick up some supplies for the perfect Halloween feast?

Halloween Food Ideas

As Fall begins to set in, we turn our attention to celebrating Halloween, which is, of course, the spookiest time of the year! Across America millions of children will be going out trick or treating, carving pumpkins, and telling ghost stories to honor this age-old tradition. But what are the origins of Halloween? Let's explore why we celebrate this strange festivity and then let's get creative with some great ideas that will make this Halloween the best one yet!

Halloween began as a Christian celebration to celebrate dead saints (hallows), martyrs and the faithful departed. Originally named *All Hallows Eve*, the celebration has become shortened to just Halloween over time. In many countries, the traditional Christian church still holds services to remember the dead. Nowadays, especially here in the US, most people celebrate a more commercial and secularized version of Halloween, with games, pranks and scary movies being the order of the day!

At Netcost Market HQ we've been brainstorming some seriously spooky ideas to add some Halloween fun to your snacks and treats. So, whether you're just spending the night with friends, or catering for a whole children's party, our frighteningly fun ideas will make your Halloween one to

remember... even after you'r



To get the Halloween theme started, we've got a quick fix for keeping your drinks spine-tingling cold. **Turn a pumpkin into an icebox for your beers or soft drinks.** Simply hollow out a large pumpkin, cutting horizontally one-quarter of the way down from the top to create a Pumpkin bowl. Then simply put in a glass or Pyrex bowl to stop any potential leaks, fill with drinks of your choice and finally add ice to keep them *dead* cool!

Creating a Halloween theme doesn't need to be difficult, many of your everyday snacks and foods can be given a spooky twist. **Turn ordinary Burgers into Jack-o-Lantern Cheese Burgers!** Grill some juicy burgers and before adding cheese, cut out some Pumpkin style Jack-o-Lantern faces on the slices.

Leave the top bun off the burger so everyone can appreciate this brilliant extra detail!

Who knew that strawberries could be scary? We did! ***For something sweet and scary, make shrieking strawberry ghosts.*** Just dip whole strawberries in white chocolate, leaving the green leaves on the top of the strawberry to act as hair, then simply pipe an oval screaming mouth and two dots for eyes to complete the design. This sweet snack is also healthy, and a brilliant one to get the children to help with!

Freak out your friends by adding eyeball candies to your cookie recipe. It's as easy as R.I.P, make homemade cookies using your favorite recipe, and then immediately add the eyeball candies whilst the cookies are still hot. You can also make your own eyeball candies using a blob of white icing with a dot of black on top. If you want to go for a googly eye effect then pipe the black icing just off center.

These are just the beginning, there's a whole host of ordinary foods out there waiting for you to give them a gorey, gloomy makeover! Pop into a NetCost store this October to stock up on the essentials, and make this year the most frightening Halloween for all your friends and family!

