

SPOOKTACULAR SNACKS



Serving
Suggestion



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Graveyard Chili

INGREDIENTS

- 2 cans (15 oz.) HORMEL® Chili With Beans
- 1 can (4 oz.) diced green chilies, drained
- 1 can (2.25 oz.) sliced ripe olives, drained
- 2 T. chopped red onion
- 1 pkg. (8 oz.) shredded Colby and Monterey Jack cheese blend
- Nonstick cooking spray

Tombstones:

- 2 T. butter or margarine
- 6 slices white bread
- 3 slices American cheese



DIRECTIONS

Heat oven to 400°F. Lightly spray shallow, oval 1-1/2-quart baking dish (as shown) or 11x7-inch oblong baking dish with nonstick cooking spray. Pour chili into baking dish. Top with diced green chilies, olives, onion, and cheese. Bake 10 to 12 minutes or until hot. Meanwhile, spread butter on one side of each bread slice. Place a slice of cheese on unbuttered side of 3 bread slices; top with remaining bread slices, buttered side out. On griddle or large skillet, lightly brown on both sides over medium heat. Cut cheese sandwiches in half lengthwise, then into tombstones shapes. If desired, decorate tombstones with black or brown tube frosting. Arrange tombstones on top of hot chili. Makes 6 servings.

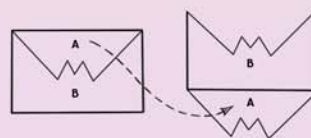


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Bat-Zza

INGREDIENTS

- 1 pkg. (8 oz.) HORMEL® Pepperoni
- 1 can (11 oz.) refrigerated pizza crust
- 1/2 c. prepared pizza sauce
- 1-1/2 c. shredded mozzarella cheese
- 1 slice (1 oz.) processed Swiss cheese, rolled into 2 fangs
- 2 slices black olive for eyes
- 2 strips green pepper for eyebrows



DIRECTIONS

Preheat oven to 400°F. Spread pizza crust out on a 13" X 9" baking pan. Prebake crust according to package instructions. Let pizza crust cool. With a knife, cut the pizza crust and place pieces A and B according to the drawing. Spread pizza sauce over crust using a kitchen brush. Sprinkle shredded mozzarella cheese evenly over sauce. Arrange pepperoni as desired over cheese to define bat's head, body and wings. Add Swiss cheese fangs, olive eyes and green pepper eyebrows. Return pizza to oven and heat for an additional 6-8 minutes or until cheese is melted and pepperoni is crisp. Remove from oven and serve. Makes 5 servings.



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CRUNCHY CROC

INGREDIENTS

- 1 pkg. (8 oz.) HORMEL® Pepperoni
- 1 (12 in.) pre-baked thin pizza crust
- 1 c. pizza sauce
- 1 c. shredded mozzarella cheese
- Green pepper and stuffed olives for garnish

DIRECTIONS

Heat oven to 400°F. Cut pre-baked pizza crust into crocodile shape, using crust cut from center to fashion the head and four legs. Spread pizza sauce over crust. Sprinkle with shredded mozzarella cheese. Overlap pepperoni slices all over crocodile for scales. Add green pepper head and pointed toes; attach olives as eyes using broken toothpicks. Bake 10 minutes or until cheese is melted. Makes 4 servings.



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SNEAKY SNAKE SNACK

INGREDIENTS

- 1 pkg. (8 oz.) HORMEL® Pepperoni
- 1 can (11 oz.) refrigerated pizza crust
- 1 c. pizza sauce
- Stuffed olives and red and green pepper for garnish

DIRECTIONS

Heat oven to 400°F. Unroll crust from can; spread evenly with pizza sauce. Roll up crust from short side, enclosing sauce; pinch along edge to seal. Rolling the filled crust with both hands, shape roll thinner at one end for tail of snake, thicker at other end for head. Bake 10 minutes or until golden brown. Decorate with pepperoni in diamondback pattern. Place olives on a cocktail skewer for rattle tail, use olive slices, and red and green pepper for face. Makes 4 servings.



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NIGHT OWL PIZZA

INGREDIENTS

- 1 pkg. (8 oz.) HORMEL® Pepperoni
- 1 (12 in.) pre-baked thin pizza crust
- 1 c. pizza sauce
- Sliced mozzarella cheese and Cheddar cheese, pineapple rings, green olives, green pepper and celery stick for garnish

DIRECTIONS

Heat oven to 400°F. Cut pre-baked pizza crust into owl shape, first cutting identical sections of outer edge for wings, then cutting oval body with space for talons below and ears above. Arrange body with wings on either side on large ovenproof skillet (as shown) or on baking sheet. Spread pizza sauce over crust. Overlap pepperoni slices on wings and lower part of owl's body. Cut a large oval of mozzarella cheese for owl's breast. Add triangles of green pepper as ears and wedge of Cheddar (or other yellow cheese) as beak. Place two pineapple rings and two green olive slices as eyes; cut up a third slice of pineapple for talons. Bake 10 minutes or until cheese is melted and pepperoni is crisp. Before serving, place a celery stick below talons as branch. Makes 4 to 5 servings.



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DOOM DIP

INGREDIENTS

1 can (15 oz.) HORMEL® Chili With Beans
 1 lb. pasteurized process cheese spread,
 such as Velveeta®, cut up
 1 can (10 oz.) diced tomatoes with green chilies
 Chips or crackers

DIRECTIONS

Mix the chili, cheese and tomatoes in 2-quart microwave-safe bowl. Microwave on High for 5 minutes or until cheese is melted, stirring after 3 minutes. Transfer to cauldron, fondue pot or chafing dish. Serve with chips or crackers. Makes 15 servings.

For bat garnish: Open and flatten a red or green pepper. Trace the outline of a spread-winged bat 4 to 5 inches across. Cut the bat shape out of the pepper. Float pepper bat atop hot dip.

For the skeleton cheese stick: Cut American cheese slice into shape of skeleton head. Cut stuffed olive in half; push each half into skeleton head as eyeballs. Thread skeleton head on wooden skewer.



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HORMEL® Party Tray

Arrange meats and cheeses in the outer edge tray compartments. Place the crackers in the center compartment. Serve as part of a table of other Spooktacular treats.



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GHOULISH GRIN TACO

INGREDIENTS

1 can (15 oz.) HORMEL® Chili No Beans
 1-1/2 c. shredded Monterey Jack and Cheddar cheese blend
 1/2 c. chopped onions
 1/3 c. taco sauce
 6 MANNY'S® 8" Fajita Style Flour Tortillas
 Pepperoni, olives, pretzels and baby carrots for garnish

DIRECTIONS

In bowl, combine chili, cheese, onions, and taco sauce. Cover. Stack tortillas and seal in a large sheet of plastic wrap. Prepare garnishes: sharpened baby carrots for teeth, pretzels for antennae, and half slices of pepperoni centered with stuffed olive slices for eyes. Heat chili mixture in microwave oven on High for 2 to 3 minutes or until hot, stirring once. Heat wrapped tortillas in microwave oven on High for 48 to 50 seconds. Place each tortilla on an individual plate. Spoon hot chili mixture (about 2/3 cup per serving) on bottom half of each tortilla. Fold top of tortillas over chili, forming the grin. Add olive-centered pepperoni eyes, pretzel antennae and carrot teeth. Makes 6 servings. For children's servings, use 8 (6-inch) tortillas and half a cup of chili mixture.



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MUMMY WRAPS

INGREDIENTS

1 can (15 oz.) HORMEL® Chili No Beans
 1 pkg. (16 oz.) HORMEL® Hot Dogs or Franks
 1 pkg. (11 oz.) refrigerated breadsticks
 Ripe olives, red pepper and parsley for garnish

DIRECTIONS

Heat chili; keep warm over low heat while preparing mummies. Heat oven to recommended temperature on breadstick can. To assemble mummy wraps, unwrap breadstick dough and stretch to 10 inches. Wrap one breadstick around each hot dog, making sure the hot dog shows slightly through dough. Bake the 8 wraps and 4 remaining breadsticks 11 minutes or until brown. If desired, make a little face on each mummy by cutting eyes from ripe olives and mouths from red pepper. If mummies cool when adding garnish, reheat briefly in microwave oven. Serve with hot chili or top mummy wraps with chili and watch your goblins gobble them up! Makes 8 servings.



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A BOWL OF BUGGY CHILI

INGREDIENTS

1 can (15 oz.) HORMEL® Chili With Beans
 1 can (15 oz.) HORMEL® Beef Tamales
 1 can (15 oz.) diced or stewed tomatoes
 Green and red peppers, pretzels, green olives, carrot,
 and hard-cooked egg slices for garnish
 Mayonnaise

DIRECTIONS

In medium saucepan, combine chili and tomatoes. Remove papers from tamales, slice into bite-size pieces and gently stir into chili mixture. Heat over medium-low heat until warmed through, stirring occasionally. While chili mixture is heating, prepare ingredients for garnishing as shown: slices of egg and green olive for eyes (a dab of mayonnaise will help olives stick), two-pronged "arms" cut from green pepper, eyebrows cut from red pepper, carrot tips for noses, and pretzels for antennae. If time permits, warm serving bowls in a sinkful of hot water, drying before filling. To serve: pile 1 cup chili mixture into each bowl, heaping up in center. Add eyes, arms, eyebrows, nose and antennae. Makes 6 servings.



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HORMEL® SNACK TRAY

Arrange meats, cheeses and crackers on your favorite square or oblong serving tray. Add some Halloween décor or your own tricky treats.



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