

Ghouls Night Out

Written by Debbi Covington

Tuesday, 16 October 2018 09:38 - Last Updated Wednesday, 17 October 2018 05:09



Halloween is most certainly a fun time of year. Last week, Vince and I pulled Mama's ceramic jack-o'-lantern out of the attic along with our other spooky décor. The orange dishes are behind the glass in the cupboard and the wreaths covered with fall leaves are on the doors.

There's a bit of crispness in the air that brings with it the anticipation of the upcoming holiday celebrations that are soon to follow. Being the good witch that I am, I spent all day conjuring in my kitchen, testing and tasting these fail-proof and easy to prepare recipes that I'm tickled to share with you. All of the recipes would be wonderful contributions to parties with family and friends. From my haunted kitchen to yours, Happy Halloween!

Pumpkin Chili

Pumpkin is a delightful addition to this savory beef chili recipe. Healthy and nutritious, pumpkin adds an unexpected and delicious depth of flavor.

2½ pounds ground round

1 large onion, chopped (OR 1 (10-ounce) package frozen chopped onions, thawed and drained)

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1 medium orange bell pepper, diced

1 (15-ounce) can pumpkin

1 (14.5-ounce) can beef broth

1 (28-ounce) can diced tomatoes, undrained

1 (8-ounce) can tomato sauce

½ cup ketchup

½ cup cabernet sauvignon

3 cloves garlic, minced

1 tablespoons chili powder

1 tablespoon ground cumin

1 tablespoon smoked paprika

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2 teaspoons garlic salt

2 teaspoons garlic powder

1 heaping teaspoon dried oregano

2 (16-ounce) cans pinto beans, rinsed and drained

2 (15.25-ounce) cans corn, drained

Salt and pepper, to taste

Heat a Dutch oven over medium-high heat. Add ground round and cook until meat is browned. Drain well on paper towels. Discard remaining fat in the pot, reserving 1 tablespoon. Add onion and bell pepper to the reserved tablespoon of fat in pot and saute until tender. Turn heat to medium. Return drained beef to pot. Add pumpkin, beef broth, diced tomatoes, tomato sauce, ketchup, wine and garlic; stir to combine. Season with chili powder, cumin, smoked paprika, garlic salt, garlic powder and oregano. Stir to combine. Simmer, uncovered, for about 10 minutes. Stir in pinto beans and corn; continue to simmer for an additional 15 minutes, stirring occasionally. Season to taste with salt and pepper. Garnish with shredded cheese, sour cream, green onions, jalapenos, diced tomatoes and sliced black olives. Serves 10 to 12.

Jalapeno Popper Mummies

Use rubber gloves when working with the jalapenos to keep from burning your skin or accidentally

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These mummy bread rolls are a great make-ahead party dish. They're just as delicious as they are spooky.



Stable treatment for the spiderweb salad. This is a great idea for a Halloween party.



With a little bit of creativity, you can make a delicious and spooky Halloween treat.

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