

pumpkin mule

ingredients

2 1/2 oz vodka
2 tbs cinnamon whiskey
4 1/2 oz ginger beer
4 dashes cardamom bitters
1 tsp pumpkin spice creme liquor

cinnamon stick
candied ginger

directions

1. In a glass of ice, pour vodka, cinnamon whiskey, ginger beer and cardamom bitters. Then stir.
2. Slowly add pumpkin spice creme liquor and watch the spooky effect!
3. Add the candied ginger to the rim and stir with your cinnamon stick and ENJOY!

*Recipe courtesy of:
SRC Catering—Susan Cuneo
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cheesy zucchini muffins

ingredients

8 oz block cream cheese, softened
to room temperature
1/2 cup finely chopped scallions
or chives

3 cups all-purpose flour
1 1/2 tsp baking powder
1 tsp baking soda
1 tsp salt
1/2 tsp freshly ground pepper
1/4 tsp cayenne pepper

3 eggs
1/2 cup olive or canola oil
1 tsp fresh thyme, chopped
1 medium zucchini, grated

1 cup sharp cheddar cheese, grated

directions

1. Preheat oven to 425 degrees.
 2. Mix cream cheese and scallions until well combined and set aside.
 3. Place dry ingredients in a bowl and whisk until combined.
 4. Whisk eggs and oil until well combined, then stir in zucchini and fresh thyme.
 5. Add half of the grated cheese to the dry ingredients and coat. Stir the other half into wet ingredients.
 6. Add wet ingredients to dry and combine well, being careful not to overmix.
 7. Grease muffin cups.
 8. Spoon in muffin mix to about 1/3 full.
 9. Use two teaspoons to drop about 1 1/2 tsp of cream cheese mixture onto the center of your muffin mix.
 10. Spoon more muffin mix to 2/3 full on top of the cream cheese dollop and smooth out the top of your muffins.
 11. Bake in a 425 degree oven. After 5 minutes, reduce heat to 350 degrees. This allows muffins to rise quickly without over drying. Bake 22 to 35 more minutes.
- Makes 12 full-size or 30 mini-size muffins.

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chocolate spiders

ingredients

12 oz dark or semi-sweet chocolate chips
1/2 cup toasted salted sesame seeds
1/2 cup toasted salted pumpkin seeds
1/2 cup dry-roasted unsalted almonds
1 cup baked chow mein noodles, divided
1 package candy eyes



directions

1. Prepare a baking sheet by covering it in plastic wrap and store in the fridge or freezer until ready to use (at least 10 minutes).
2. Chop almonds into pieces similar in size to the pumpkin seeds.
3. Chop 1/2 cup of chow mein noodles, leaving the rest unchopped for now.
4. Mix sesame seeds, pumpkin seeds, chopped almonds and 1/2 cup chopped chow mein noodles in a bowl.
5. Melt chocolate chips in the microwave in 15-second intervals, stirring in between each interval. Stop microwaving while chips are still holding their shape, but soft. Stir until smooth and fully melted. Overheating chocolate will cause it to seize up so watch carefully.
6. Reserve 1/4 cup melted chocolate.
7. Pour 1/3 cup of chocolate over unchopped chow mein noodles and stir to coat; add more chocolate if needed. Separate them on a parchment paper lined baking sheet to dry.
8. Pour the remaining chocolate over the nut and chopped chow mein mixture and stir to combine well.
9. Pull the prepared baking sheet from the refrigerator.
10. Using a tablespoon or small ice cream scoop to form a rough ball shape with the chocolate and nut mixture and place on chilled plastic wrap. Form as many spider bodies as you can with the remaining mixture. Be sure to keep 1" to 2" between each body.
11. For each spider use 8 of the chocolate-covered unchopped chow mein noodles and arrange around the body mounds.
individual noodles around the nut chocolate mounds.
12. Spoon a little bit of remaining melted chocolate on the top of each mound and then carefully drop candy eyes to set.
13. Refrigerate finished spiders for at least two hours before serving. Makes about 15 spiders.

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