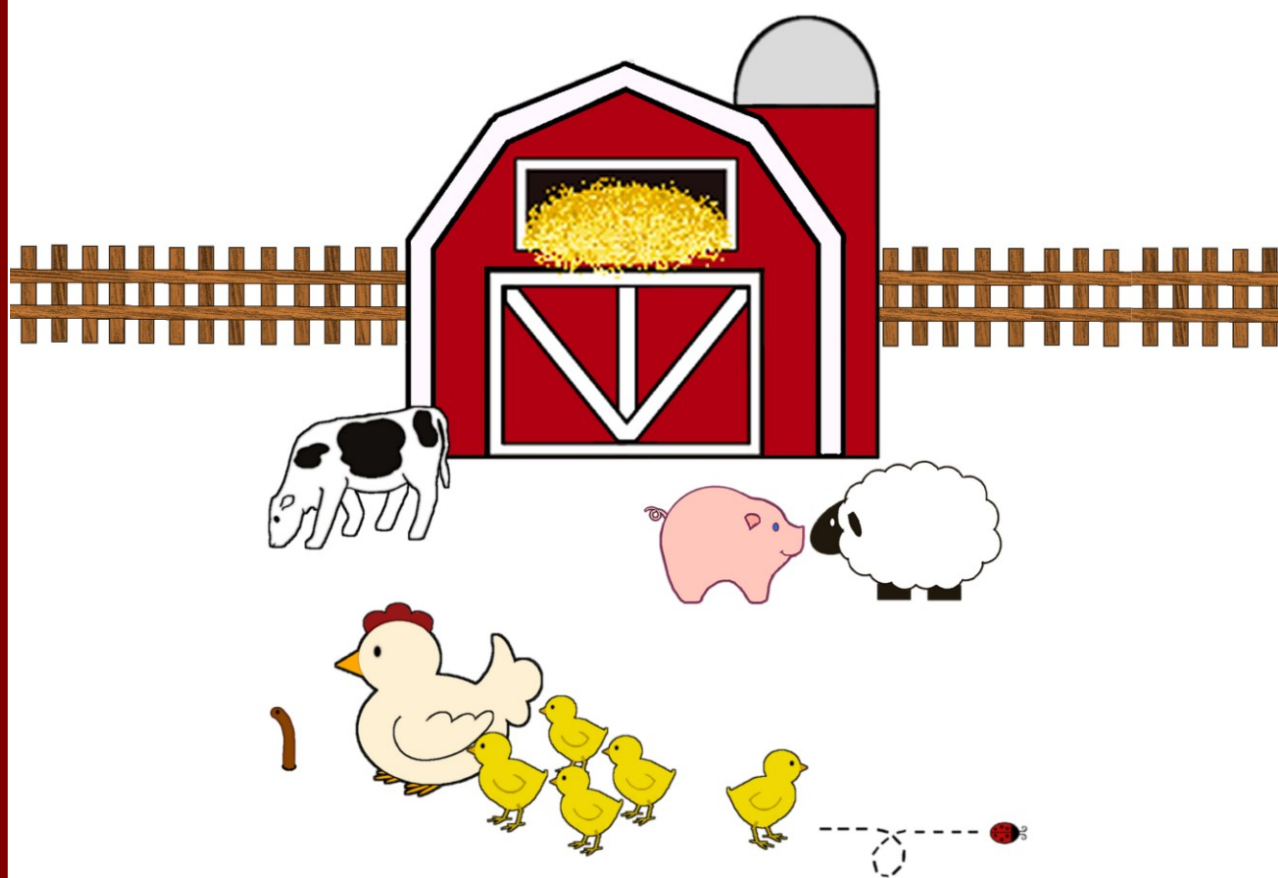


My Country Cookin' *Country Squealers*TM

Fall Recipes 2010



By Kit Singleton



My Country Cookin' – Fall Recipes 2010
Country Squealers™

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Instructions:
4x6 index/recipe cards

Print to tag board for sturdy recipe cards. Cut along dotted lines and place in a recipe box or book.

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**Squirmy Wormy Pudding
Country Squealer™**

From: MyCountryCookin.com

Ingredients:

1 (4.6 oz) pkg. chocolate, butterscotch, or vanilla pudding
3 C. milk (approx.)
6-12 brown gummy worms (purchased or homemade Tootsie roll worms)
Crumbled chocolate cookies to taste
1 doz. plastic cups (4 oz. minimum)

Instructions:

Prepare pudding as stated on box. Let cool slightly.
Set out 6-7 (4 oz.) cups. Drape a candy worm (or two) over the side of a plastic cup. Cut or fold worms as needed.
Spoon slightly cooled pudding into cups, arranging candy worms as needed.
Sprinkle crushed cookies over the pudding and around the candy worms. Refrigerate and let set. Serve cold.
Makes 6-8 servings.



**Eye Spy Punch
Country Squealer™**

From: MyCountryCookin.com

Ingredients:

1 gal. apple juice, chilled
1 (12 oz) can frozen cranberry juice concentrate
3 qt. lemon/lime soda or ginger ale
Gummy Eyeball candy
1 doz. ice cube trays (or more)

Instructions:

In a large bowl or container, combine 2 qts. of the apple juice and cranberry juice concentrate. Stir until frozen concentrate is dissolved. Mix in 1 qt. of the soda. Refrigerate.
Half or quarter the candy eyeballs at irregular angles, always allowing part of the colored area to show on each portion.
In 6 of the ice cube trays fill each section half-full of apple juice and plop in a candy eyeball. Repeat with the soda. Freeze. Place a few ice cubes in punch before serving.
Makes 12-18 (12 oz.) servings

Get more country [Halloween recipes](#) and [Halloween Party ideas](#).

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**Swamp Sludge
Country Squealer™**

From: MyCountryCookin.com

Ingredients:

- 1 (20 oz.) can crushed Pineapple, undrained
- 1 pint pistachio ice cream
- 1 cup milk
- 2 cups whipped topping (to taste)

Instructions:

In a blender, combine crushed pineapple, ice cream, milk. Cover and blend until smooth. Fold in whipped topping.

Place drink into freezer until it starts to thicken. Pour into glasses and serve.

Makes 4 servings

Note: To add more texture, you may want to toss a few marshmallows or a bit of marshmallow cream into each glass.

For a more punch type of drink, substitute 1 cup of lemon/lime soda for the milk.



**Monster Mash Potato Skins
Country Squealer™**

From: MyCountryCookin.com

Ingredients:

- 8 baking potatoes
- 1 package (16 ounces) shredded mozzarella cheese
- 4 tablespoons mild salsa or taco sauce
- Ketchup to decorate

Instructions:

Wash and prick baking potatoes. Place in preheated 450 degree oven for about 1 hour, until soft. Remove potatoes and cool completely.

Slice each potato in half. Use a spoon to scoop most of the potato from skin, preserving the skin hull. Place potato in bowl. Set skins hulls on foil lined cookie sheet.

Mix soft potato, shredded mozzarella, and salsa in a bowl. Spoon into the skins. Add ketchup to the top to look like dripping blood. Heat in oven, until skins are crispy.

Serves 16 or more.

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