

Eerie Elixirs **Whip Up Tasty Concoctions to Die For at Your Halloween Gathering**

Halloween entertaining is all about creating the right mood. A little creativity can go a long way, and with the right mix of cocktails, hors d'oeuvres, desserts and décor, a get together on an early frosty evening can become quite memorable. Is it all about ghouls and frights? Sure – but there's more to this unofficial kickoff of the holiday season than black cats and witches hats.

To set the scene, consider using your centerpiece as a serving vessel. Mother Nature's punchbowl – or, pumpkins, as they're sometimes known – can double as a useful and attractive part of your Halloween décor.

First, choose a large pumpkin – a wide, squat gourd works best. Cut off the top quarter of the pumpkin with a serrated knife. Next, scoop out the innards and seeds using your hands or a large spoon. Once it's clean, dry the inside of the pumpkin using paper towels. It's now ready to fill. We suggest a simple, festive seasonally-themed punch.

To complete the theme, try this kicked-up recipe for pumpkin pie.

Bourbon Pumpkin Pie

courtesy gimmesomeoven.com

¾ cup packed light brown sugar	1 can (15 ounces) pumpkin puree
2 teaspoons pumpkin pie spice	1 can (12 ounces) evaporated milk
½ teaspoon salt	2 tablespoons bourbon
2 large eggs	1 unbaked 9-inch pie crust

Preheat oven to 425 degrees. Whisk together sugar, cinnamon, salt, ginger and cloves in a small bowl and set aside. In a large bowl, whisk the eggs and the pumpkin until combined. Whisk in the sugar-spice mixture until combined, then gradually stir-in the evaporated milk and bourbon until combined. Pour the mixture into the unbaked pie shell. Bake for 15 minutes and then reduce the temperature to 350 degrees for an additional 40-50 minutes or until toothpick inserted near center comes out clean. Cool on wire rack for two hours, then refrigerate until ready to serve.

Great Pumpkin Punch >

courtesy food.com

serves 18

- 1 quart apple cider
- 2 quarts ginger ale
- 1 quart rum

Combine all ingredients into the hollowed-out pumpkin punch bowl. Serve in cinnamon sugar-rimmed glasses.



Dracula, Frankenstein, the Wolfman and the Mummy, among others – iconic figures made famous in the black-and-white Universal films of the 1920s through the 1950s – are always a fun part of the Halloween season. Through the years they've inspired mixologists, who have risen to the challenge with cocktails heavily influenced by these archetypal figures. It's no surprise, then, that there are a number of tasty sippers who owe their inspiration to the creatures of the night.

Frankenstein

courtesy absolutdrinks.com

- 1/3 ounce apricot brandy
- 2/3 ounce dry vermouth
- 2/3 ounce gin
- 1/3 ounce triple sec
- 1 maraschino cherry

Fill a mixing glass with ice cubes and add all the ingredients. Stir and strain into a chilled cocktail glass. Garnish with a maraschino cherry.

The Mummy

courtesy 1001cocktails.com

- 2 ounces vodka
- 1 ounce orange liqueur (Cointreau or Grand Marnier)
- 1 tablespoon lemon juice
- Club soda

Mix vodka, orange liqueur and lemon juice in an old-fashioned glass that's half filled with ice. Top off with club soda, stir and serve.

Creature from the Black Lagoon

courtesy drinksmixer.com

- 1 1/2 ounces vanilla flavored vodka
- 1 ounce green crème de menthe liqueur
- Chocolate syrup

Combine the vanilla vodka and crème de menthe in a cocktail shaker with ice. Shake well and strain into a chilled cocktail glass that has been drizzled with chocolate syrup.

ON OUR COVER

Dracula's Kiss

courtesy makemeadrink.com

- 1 ounce Cherry flavored vodka
- 1/2 ounce grenadine
- Cola
- Ice

Coat the bottom of a rocks glass with grenadine and add ice. Pour in the vodka, top off with the cola and serve. For an additional spooky effect, drop a small piece of dry ice into the glass right before serving.



**More Halloween
inspired cocktail
on next page >**

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MIXOLOGY

Eerie Elixirs continued

Hollywood chillers continued well beyond the black-and-white era, of course, and any Halloween party would have to acknowledge the modern era, because being cold is hot right now. Zombies are the 'it' ghoul, at the moment, so undead-themed cocktails will no-doubt be among the more popular refreshments at your get-together.

The Screaming Zombie

courtesy copycat.com

- 4 ounces lemon juice
- 1 tablespoon sugar
- 3 ounces orange juice
- 1 ounce light rum
- ½ ounce Myers Dark Rum
- ½ ounce Bacardi Select Rum
- ½ ounce grenadine

Combine lemon juice and sugar in a glass and mix well. In the same bowl, add the orange juice and one ounce of light rum. Stir well. Fill a 16-ounce cup half full of ice and pour the mixture over it. Using a spoon, float the last three ingredients in order by pouring each over the back of a spoon slowly.

Zombitini

courtesy totallythebomb.com

- 1 ounce white rum
- 2 ounces melon liqueur
- 1 ounce pineapple juice
- ½ ounce lemon-lime soda
- Dash of grenadine
- Ice

Combine the ice, rum, melon liqueur and pineapple juice into a cocktail shaker and shake well. Pour into a martini glass until the glass is about two-thirds full. Pour the lemon-lime soda in to fill. Gently drizzle some grenadine in the middle of the glass or over the back of a spoon so it separates, and serve.

Of course, Halloween is the high candy holiday, so the cocktails tend to skew on the sweet side. That said, you'd be hard pressed to find someone who has a problem with that.

Junior Mint

courtesy mixthatdrink.com

- ½ ounce Malibu Rum
- 1 ounce white crème de cacao
- 1 ounce white crème de menthe
- Mint sprig

Fill a cocktail shaker with ice. Pour in the ingredients and shake. Strain the mixture into an old fashioned glass and garnish with the mint sprig.

Candy Corn Martini

courtesy bitememore.com

- 3 ounces vanilla vodka
- ¾ cup candy corn
- 1 ounce Grand Marnier

In a glass dish, soak candy corn in vanilla vodka for 1-2 hours. Stir and strain out the candy. In a martini shaker with a handful of ice, combine the candy corn-infused vodka and Grand Marnier. Strain into a martini glass and serve.

