

**MIXOLOGY**

# Monster Mash

**Eerie Elixirs Set the Stage for Halloween Celebrations**



Written by Bill Burke

“  
Double, double,  
toil and trouble;  
fire burn and  
cauldron bubble

”

**W**ith the holiday season on the horizon, along with the eagerly anticipated get-togethers that are a part of it, the opportunity for creative mixologists to shine has arrived.

It all kicks off this month with perhaps the most colorful, Halloween, which lends itself perfectly to a menu of colorful cocktails. And while “eye of newt” and “toe of frog” may have made for a tempting concoction in Shakespeare’s time, it likely won’t fly at your upcoming Halloween get-together.

Luckily, there are plenty of spirits (‘tis the season) that can fill in for these less-than-appetizing ingredients. While an appropriately themed drink can add fun to the party, a cocktail cauldron can help complete the perfect atmosphere.

And it all starts with a classic — because what’s Halloween without a coven of thirsty guests?

### Witch’s Brew

*courtesy jcooks.com*

*serves 12*

- 2 cinnamon sticks
- 5 whole cloves
- 3 tablespoons finely chopped ginger
- ½ cup water
- ½ cup sugar
- 3 cups sparkling cider, chilled
- 4 cups cranberry juice, chilled
- 4 cups club soda, chilled
- 1 cup dark rum
- 2 cups ice

In a small, heavy saucepan, add the cinnamon sticks, cloves, ginger, water, sugar and bring to a boil. Stir constantly until sugar dissolves, then simmer, covered, for five minutes. Remove the saucepan from the heat and let it steep, uncovered, for one hour. Strain the simple syrup through a fine mesh sieve into a punch bowl, discarding all solids. Chill in the refrigerator until cold.

Add the rest of the ingredients to the punchbowl except the ice, and stir. Add the ice before serving.

*To complete the vibe, leave the punchbowl in the cabinet and opt for a cauldron serving bowl. A hand-crafted stoneware cauldron, finished with a matte black glaze (also microwavable and dishwasher safe) can be had at [williams-sonoma.com](http://williams-sonoma.com) for \$69.95, but a more affordable option — also stoneware — can be found at [crateandbarrel.com](http://crateandbarrel.com) for \$29.95.*



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## MIXOLOGY: MONSTER MASH

This elixir is simple, and provides a different texture for your guests thanks to the Jello. The secret to the Halloween Scorpion Venom, however, isn't its sweet flavor, rather, it's the vessel in which it's delivered to your guests. Try serving it in replica laboratory test tube beakers and graduated cylinders — giving everything a mad scientist feel — a variety of which are available at craft stores or online.

### Halloween Scorpion Venom

courtesy [culinaryginger.com](http://culinaryginger.com)

serves 8-12

- 3 ounces lemon Jello mix
- 1½ cups pineapple juice
- 8 ounces vodka
- 1 drop of food coloring per beaker  
(use different colors in each if you like)

To a large jug or container, add the Jello mix. Pour in one cup of boiling water and stir until the Jello dissolves. Add one cup of cold water and mix. Add the pineapple juice and vodka and chill. Pour into beakers and add one drop of food coloring on top. (The food coloring will tendrill down the cocktail, creating vibrant streaks or swirls of color.)

*Tip: If you've got younger guests, you can whip this up without the vodka to craft some venom for everyone.*



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# 1800

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### MIXOLOGY: MONSTER MASH

With autumn in full effect, the natural flavors of the season have never been more timely. Caramel apples simmering on a frosty late October afternoon can be the perfect cocktail for any celebratory gathering, and here's a bonus: they'll make your home smell amazing. This easy, satisfying recipe — appropriately tagged a "cocktail," celebrates the flavors of the season while leaving you free to mingle.

To start with, the mixologists at pizzazzerie.com offer a few tips: add the vodka toward the end of the cooking process to ensure the spirit isn't cooked out, and feel free to serve this sipper hot or cold. The key here is that it's as versatile as it is delicious.

### Slow Cooker Caramel Apple Cider

courtesy pizzazzerie.com  
serves 8-12

- 7 cups apple cider
- 8 ounces caramel syrup
- 2 teaspoons ground cloves
- 2 tablespoons cinnamon
- ¼ cup brown sugar
- 2 cups sliced Macintosh apples
- 8 ounces vodka
- Additional apple slices for garnish
- Cinnamon sticks for garnish
- Sprig of rosemary (optional)

Combine ingredients in the slow cooker and cook on low for three hours. Add lots of apple slices floating in your slow cooker for visual presentation and extra flavor.

Garnish with sliced apples, cinnamon sticks and rosemary.



# DRIVE HAMMERED GET NAILED



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 DRIVE SOBER OR  
GET PULLED OVER

The 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. Dracula, Frankenstein, the Wolfman and the Mummy, among others, have provided inspiration since first creeping and stomping across the silver screen decades ago. It stands to reason, then, that a punch based on these cultural icons would be welcome at any Halloween gathering.



## Frankenpunch

courtesy *delish.com*  
serves 15-20

- 2 liters ginger ale
- 1 can pineapple juice (46 ounces)
- 2 cups tequila
- 1 quart lime sorbet
  - Lemon and lime slices or pineapple wedges for garnish

Combine the ginger ale, pineapple juice and tequila in a punch bowl. Top with scoops of lime sorbet and garnish. Serve with ice. For the adventure seeker, add a jalapeño slice to glass.

*A tip from the folks at delish.com: Can't find lime sorbet? A lime popsicle works, too, and it can double as a drink stirrer.*

Follow any of these tried-and-true recipes, and you'll likely find that, in the words of a trio of Scottish witches: "the charm is firm and good."

### ON THE COVER

## The Great Pumpkin Punch

courtesy *food.com*  
serves 8-12

- 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. ☑

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