

Swamp Juice (for the kids)

Family Fun

1/2 cup small tapioca pearls (found in the baking aisle of most grocery stores)

Food coloring

4 tablespoons sugar

8 gummy fish

Seltzer water

Lemonade

8 gummy worms

1) MAKE THE EGGS: Bring 6 cups of water to a boil and add the tapioca pearls. Reduce the heat slightly and boil the pearls, stirring occasionally, for 20 to 25 minutes.

2) COLOR THE EGGS: Divide the pearls, with the remaining water, between two bowls. Add 4 drops of food coloring (we used 3 drops of yellow and 1 drop of green in one bowl, and 4 drops of blue in the other) and 2 tablespoons of sugar to each bowl. Stir the mixtures, then allow them to sit uncovered for 20 to 25 minutes. Drain and rinse the pearls with cold water.

3) ASSEMBLE THE DRINK: Spoon 2 tablespoons of pearls into each glass and drop in a gummy fish. Fill the glasses with seltzer water, then add a splash of lemonade. Place a gummy worm around a spoon as shown.

Eyes-of-Newt

Betty Crocker

2 containers (8 oz each) fresh ciliegini mozzarella cheese (cherry-size balls) (about 2 cups)

12 ready-to-eat baby-cut carrots, cut into 1/2-inch slices

1/4 c. light olive oil

2 tbs chopped fresh basil leaves

1 tbs white vinegar

1/4 tsp salt

1 clove garlic, finely chopped

Make small cut in center of each cheese ball; insert carrot slice.

In medium bowl, mix remaining ingredients. Stir in stuffed cheese balls.

Cover and refrigerate 1 to 2 hours to blend flavors. Stir after 30 minutes.

Crusty Mummy Fingers

Betty Crocker

2 lb sweet potatoes, peeled (about 2 lg potatoes)

2 Tbs. water

2 egg whites

1 cup Progresso Italian Style bread crumbs

1/4 c. grated parmesan cheese

1/2 tsp. salt

1/2 tsp. pepper
1/4 tsp ground red pepper (Cayenne)
Cooking Spray

1. Heat oven to 450 degrees. Spray 2 large cookie sheets with cooking spray.
2. Cut potatoes into 1/2x1/2-inch strips. In shallow dish, mix water and egg whites with wire whisk or fork. In another shallow dish, mix bread crumbs, cheese, salt, pepper and red pepper. Working in batches, dip sweet potatoes into egg white mixture; roll in bread crumb mixture. Place potatoes in single layer on cookie sheet. Spray potatoes with cooking spray about 10 seconds.
3. Bake 18 to 20 minutes, turning after 10 minutes, until crisp.

Caramel Popcorn

3/4 c. white sugar
3/4 c. brown sugar
1/2 c. light corn syrup
1/2 c. water
1/2 tsp. white vinegar
1/4 tsp. salt
3/4 c. butter (add after mixture has boiled to soft ball stage)
8-10 c. popcorn, popped & deseeded

Boil sugars, syrup, water, vinegar, & salt over medium heat. Cook until it reaches soft ball stage (Soft ball stage means when you boil the mixture until it is syrupy then pour a 1/4 tsp into a cold glass of water -- You will be able to form a soft ball with the caramel at the bottom of the glass.) Add butter, then stir until well blended. Pour over popcorn. Make sure that you deseed the popcorn! It is not fun to try and eat caramel corn and get corn seeds crunched in your teeth. Ouch!

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