



Dinner In a Pumpkin

1 small pumpkin, cut and cleaned out well.
 reserve seeds in Double Colander, rise and let dry & bake
 BROWN 2 LBS ground beef with onion in Tupperware 3Qt with Colander.
 Add seasoning salt and pepper to taste.

ADD:

1 can cream of chicken soup
 ½ cup soy sauce
 4 oz sliced mushrooms (1 small can, drained)
 2 cups cooked rice
 2 TBSP brown sugar

Spoon mixture into pumpkin. Replace pumpkin 'lid' and place filled pumpkin on greased cookie sheet. Bake at 375* for 1-1½ hours, until pumpkin is tender. To serve, spoon some of meat and pumpkin on plate....great with a tossed salad and crusty bread!



*(easy) Witches Fingers cookies

Tube of ready made cookie dough
 sliced almonds
 red food coloring

Paint almonds red, let dry. Shape cookie dough into finger shaped logs. Add painted nails on end. Bake at 325 until golden brown.

*(easy) "Press-O-Lanterns" (Rice Krispie Jack-O-Lanterns)



Make orange marshmallow Rice Krispies. Put red and yellow food coloring in with the marshmallows before adding the cereal. Butter hands and press Rice Krispies using a HAMBURGER PRESS. Decorate quickly by pushing corn or raisins into "treat" for eyes, etc.....Licorice rope can be used for the mouth or pipe on a face with a pastry bag.

*(easy) Spider Web cupcakes

Make standard cupcakes per box. Frost cupcakes white or orange. Pipe 3 black concentric circles on top and use a knife to draw them thru to make "web" lines. Top with plastic spider.

