

Murder Themed Recipes

Drinks

Bloody Eyeball Cocktail

per eyeball:

- 1 radish
- 1 pimiento stuffed green olive

per drink:

- 1 shot vodka or tequila (optional)
- 1/2 tsp. Worcestershire sauce
- 1/4 tsp. horseradish
- salt & pepper to taste
- hot sauce to taste (follow link for recipe or use your favourite)
- V8 juice to fill glass
- small lemon or lime wedge



Prepare ice "eyeballs" at least a day before your plan to use them. Peel radishes, leaving thin streaks of red skin on to represent blood vessels. Using the tip of the vegetable peeler or a small, knife, carefully scoop out a small hole in each radish, roughly the size of an olive. Stuff a green olive, pimiento side out, in each hole. Place 1 radish eyeball in each section of an empty ice cube tray. Pare the radishes down a bit to fit, if necessary. Fill the tray with water and freeze overnight.

To make drink, fill a tall cocktail glass with 3-4 eyeball ice cubes, add ingredients in the order given and shake.

For an elegant touch, line the glass with a salt rim before filling by running a piece of lemon or lime around the rim then dipping it in a small dish of salt.

Bloody Eyeball Martinis on the Rocks

per eyeball:

- 1 radish
- 1 pimiento stuffed green olive

per drink:

- 1 shot gin or vodka
- 1/4 shot dry vermouth (more or less to taste)



Prepare ice "eyeballs" at least a day before your plan to use them. Peel radishes, leaving thin streaks of red skin on to represent blood vessels. Using the tip of the vegetable peeler or a small, knife, carefully scoop out a small hole in each radish, roughly the size of an olive. Stuff a green olive, pimiento side out, in each hole. Place 1 radish eyeball in each section of an empty ice cube tray. Pare the radishes down a bit to fit, if necessary. Fill the tray with water and freeze overnight.

To make drink, fill a tall cocktail glass with 3-4 eyeball ice cubes, add ingredients in the order given and shake or stir, as is your preference.

Murder Themed Recipes

Bloody Mary

1 shot vodka
1/2 cup tomato juice
2 teaspoons fresh lemon juice
Worcestershire sauce to taste
Tabasco to taste
1 celery stick for garnish
1 lemon wedge for garnish

Combine the vodka, the tomato juice, the lemon juice, the Worcestershire sauce, the Tabasco, 1 cup ice cubes, and salt and pepper to taste, shake the mixture well, and strain it into a tall glass filled with ice cubes. Garnish the Bloody Mary with the celery stick and the lemon wedge.

Murderous Bloody Drink

4 litres cranberry juice
4 litres orange juice
1 cup raspberry sorbet
½ litre seltzer
Body Part Ice Cubes (recipe follows)

Mix the juices together. Add the sorbet, softened, and stir until it disappears. Add the seltzer. Before serving, chill with the Body Part Cubes of floating face and hands. Pour into glasses and stir with glow stick swizzle sticks.

Body Part Ice Cubes:

12 cups cold water
2 to 3 drops green food colouring

Special Equipment:

1 roll packing tape
1 roll plastic wrap
2 plastic gloves
1 plastic creepy face mask

Colour the cold water with enough green food colouring so that it will stand out against the background of the punch.

Use packing tape to seal off the eyes, nose and mouth openings of the mask. Line the inside of mask with plastic wrap to prevent leaking. Place it in a bowl that will hold the mask as still as possible while freezing. Fill with the colored water up to the line of the mask, making sure not to spill over if possible. Place bowl in freezer to solidify, at least 24 hours.

Fill 2 food service gloves with colored water and twist and knot opening closed to make a tight seal. Freeze gloves for 12 to 24 hours.

When frozen, cut plastic gloves off. Take ice out of mask, putting hot water on the outside of the mask, if necessary, to help it come out easily.

Carefully float the face and hands in the punch.

Murder Themed Recipes

Blood

30 ml bourbon
15 ml lime juice
1 tsp. Tequila
Tomato juice

Collins glass, pour all ingredients (except tequila) over ice, fill remaining glass with tomato juice. Add tequila last.

Brain Haemorrhage

1 oz. each vodka, gin, and tequila
1 tsp. Bailey's Irish cream
2 drops grenadine
1 cherry

Old Fashioned or rock glass, shake vodka, gin, & tequila with ice, strain, add cherry, spoon Bailey's and then grenadine on top.

Seven Deadly Sins

15 ml vodka
15 ml gin
15 ml tequila
15 ml light rum
15 ml dark rum
15 ml dry vermouth
15 ml sweet vermouth
2 tbsp. grenadine
1 tsp. lemon or lime juice
Cola

Collins glass or tall glass with ice, pour above ingredients into it then add cola, stir
Add 7 cherries.

Green Demon

Ingredients:

30 ml Vodka
30 ml Rum
30 ml Midori melon liqueur
Lemonade
1 Cherry

Shake vodka, rum, and liqueur and pour over ice in a highball or martini glass.
Fill with lemonade and put cherry on top

Murder Themed Recipes

Blood Clot

Drink Ingredients:

1 Southern Comfort
1/2 fill with Grenadine
1/2 fill with lemonade

Instruction:

Drop shot glass of Southern Comfort into lowball glass mixed with lemonade and grenadine. Slam it!!!

Black Murder

Ingredients

2 tsp. Grenadine
30 ml Dark Rum
15 ml Brandy
15 ml Black Sambuca

Mixing Instruction

Fill a shaker half full with ice cubes. Pour all ingredients into shaker and shake well. Strain drink into a Cocktail glass and serve.

Baltic Murder Mystery

Ingredients

30 ml Creme de Cassis
30 ml Absolut Vodka
Fill with lemonade

Mixing Instruction

Pour vodka and creme de cassis in cocktail glass and fill with lemonade. If it is too sweet, try soda water. A slice of lemon compliments the drink quite nicely.

Murder Themed Recipes

Caribbean Murder

Ingredients

30 ml Rum
15 ml Malibu Rum
15 ml Bacardi Limon
100ml Pineapple Juice
100 ml Cranberry Juice
Splash of Grenadine

Mixing Instruction

Pour the Rum, Malibu rum and Bacardi Limon rum into a glass filled with ice cubes. Add the fruit juice, and top with grenadine. Garnish with a slice of lime, and serve.

Death By Chocolate

Ingredients

30 ml Irish Cream
15 ml Brown Creme de Cacao
15 ml Vodka
1 scoop of Chocolate Ice Cream

Mixing Instruction

Combine all ingredients in a blender with one cup of crushed ice. Blend well until smooth. Pour into a parfait glass and top with whipped cream. Sprinkle with chocolate shavings, and serve.

Murder Themed Recipes

Sweet Food

Black Lollipops

1 cup sugar
1/3 cup dark corn syrup
1/2 cup water
1/4 tablespoon cream of tartar, optional
10 drops red food colouring
10 drops blue food colouring
8 drops green food colouring
3 teaspoons liquorice flavouring

In a small saucepan combine sugar, corn syrup, water, and cream of tartar. Over medium-high heat, cook sugar mixture until it reaches a temperature of 150 degrees C. Remove from heat. When mixture has cooled to about 130 degrees C, stir in colourings and flavouring.

Cover the back of a baking pan with non-stick aluminium foil and arrange lollipop sticks 3 to 4 inches apart. Carefully spoon or pour sugar mixture over the end of lollipop sticks. If mixture becomes too thick, place pan over low heat and stir constantly until it loosens up. Let lollipops cool completely before touching. If you plan on keeping lollipops for more than a day, wrap individually in cellophane pouches.

Freaky Fudge

This is the easiest fudge in the world to make. Use your imagination adding extra edible creatures to garnish the fudge.

INGREDIENTS:

350g semisweet chocolate chips
1 cup milk chocolate chips
400 g can chocolate sweetened condensed milk
2 Tbsp. butter
Gummy worms and gummy bugs

PREPARATION:

In microwave, melt chocolate chips with sweetened condensed milk and butter on MEDIUM for 2-3 minutes. Stir well. Return to microwave if necessary and continue melting on MEDIUM for another 2-3 minutes.

Stir until smooth. Pour into greased 20cm square pan, and top with the candy creatures, pushing them gently into the fudge. Chill until firm. Store well covered in the refrigerator.

Murder Themed Recipes

Creepy Victims Fingers

1 cup Butter, softened
1 cup Icing sugar
1 Egg
1 tsp Almond extract
1 tsp Vanilla
2 2/3 cups Flour
1 tsp Baking powder
1 tsp Salt
3/4 cup Almonds, whole blanched
1 Tube red decorator gel (optional)

Gross everyone out with these creepy biccies.

In bowl, beat together butter, sugar, egg, almond extract and vanilla. Beat in flour, baking soda, and salt. Cover and refrigerate 30 minutes. Working with one quarter of the dough at a time and keeping remainder refrigerated, roll heaping teaspoonful of dough into finger shape for each cookie. Press almond firmly into 1 end for nail. Squeeze in centre to create knuckle shape. Using paring knife, make slashes in several places to form knuckle.

Place on lightly greased baking sheets; bake in 160C oven for 20-25 minutes or until pale golden. Let cool for 3 minutes. Lift up almond; squeeze red decorator gel onto nail bed and press almond back in place, so gel oozes out from underneath. You can also make slashes in the finger and fill them with "blood."

Remove from baking sheets and let cool on racks. Repeat with remaining dough. Makes 60 fingers



Brittle Meringue Bones

3 large egg whites
1/4 tsp. cream of tartar
1/8 tsp. salt
2/3 cup white sugar
1/2 tsp. vanilla

Preheat oven to 200 degrees F (very slow oven). Line baking sheet with brown paper bag or parchment. In a medium sized bowl at high speed, beat egg whites, cream of tartar and salt till fluffy. Gradually beat in sugar. Add vanilla. Place in pastry bag fitted with a medium plain piping tip. Pipe 6cm bone shapes onto parchment or brown paper bag. Bake 1 hour until set. Turn off oven, dry in oven 1 hour. Makes 50-60 small bones.



Murder Themed Recipes

Deadly Chocolate Sin

2 tablespoons butter
180g semisweet chocolate
60g bitter chocolate
1 cup unsalted butter
1 teaspoon vanilla extract
4 eggs at room temperature
4 egg yolks at room temperature
1/2 cup brown sugar firmly packed
6 tablespoons corn starch
300g frozen red raspberries in heavy syrup, thawed
2 cups fresh raspberries
12 triangular cookies or chocolate pieces
12 sprigs fresh mint

Butter (or coat with no-stick cooking spray) sides and bottoms of 12 half-cup sized ramekins and set aside. In the top of a double boiler over simmering water, combine semisweet chocolate, bitter chocolate, butter and vanilla. When butter and chocolate are melted, stir to blend and set aside. In large bowl of mixer, combine eggs, egg yolks and brown sugar and beat on high 5-7 minutes or until thick and quadrupled in volume. Reduce speed to low and add cornstarch, one tablespoon at a time, beating to incorporate after each addition. Increase speed to high and beat 5 minutes or until mixture stands in soft peaks. With a rubber spatula, fold the chocolate into the egg mixture, scraping the bottom and sides of bowl frequently.

Divide batter between prepared ramekins and bake in preheated 190°C oven 10 minutes (cake will be light crusted with a soft centre).

Remove from oven and cool. Cover with plastic wrap and refrigerate until ready to serve, then run a knife blade around edges of cake to separate cake from ramekin. Invert ramekin on serving plate. Lift ramekin, leaving cake in center of plate.

Pour thawed raspberries in blender and puree. Strain and discard seeds. Ladle raspberry coulis around cake and garnish with fresh raspberries, triangular cookie or chocolate piece and mint.

Murder Themed Recipes

Dried Apple Shrunken Heads

(Not sure if these are for eating, maybe just decorating!!)

apples
whole cloves
a few grains of rice
1/2 C lemon juice
2 tsp. salt



Peel a large apple and coat with mixture of lemon juice and 2 teaspoons of salt to prevent browning. With a potato peeler or small knife carve out eye sockets, a nose, mouth and ears. Don't worry about carving small details, as they will be lost when the apple dries. Go for the big features and nature will take care of the rest.

Use whole cloves for eyes and raw rice grains for teeth (the faces also come out looking great without these extra props, just carve and let dry if you want to keep it simple). The photo below right shows our freshly carved apples before drying.

Sit apples on a wire rack in a warm, dry place for about 2 weeks. Shape the faces as they shrink and harden. You can speed the drying process a little by drying in an oven set at the lowest temperature. However, the process will still take several days.

Decadent Chocolate Blood

Buy a bottle of chocolate syrup (Nestle Quick Chocolate Syrup is suggested), and a bottle of red food colouring. Pour out as much chocolate syrup as you need, and mix the food colouring into it directly. The result is an opaque, deep deep red liquid, which runs and drools well, and looks very realistic as blood stains on cloth. One big warning: It DOES stain. Don't use it on anything you can't afford to lose.

Murder Themed Recipes

Savoury Food

Bloody Eyeball Hors d'Oeuvres



per eyeball:

1 radish

1 pimiento stuffed green olive

To make "eyeballs," peel radishes, leaving thin streaks of red skin on to represent blood vessels. Using the tip of the vegetable peeler or a small, knife, carefully scoop out a small hole in each radish, roughly the size of an olive. Stuff a green olive, pimiento side out, in each hole. Arrange "eyeballs" on serving plate.

Bloody Mary Dip

3 cups cream cheese, softened

1/2 cup V8 juice

1/3 cup tomato purée 1 large green capsicum, finely chopped

1/2 cup finely minced onion

1/3 cup finely minced celery

1/3 cup mayonnaise

horseradish, lemon juice, Tabasco Sauce and salt and pepper to taste

Mix all ingredients together in a food processor. Add horseradish, lemon juice, Tabasco Sauce and salt and pepper to taste.

Beefy Eyeball Tarts

These things do look amazingly like eyeballs, and they're delicious.

INGREDIENTS:

1/2 cup butter, softened

85g cream cheese, softened

2-3 Tbsp. milk

1-1/2 cups flour

1/8 tsp. salt

24 cooked frozen meatballs, thawed

1/3 cup processed cheese spread

1/4 cup shredded Cheddar cheese

24 small slices mozzarella cheese

sliced pitted ripe or green olives

Murder Themed Recipes

PREPARATION:

Preheat oven to 210 degrees C. For cream cheese pastry, combine butter and cream cheese until well mixed and beat in milk. Add flour and salt, mix well and shape into a ball. Chill at least 2 hours. Using about 1 tablespoon of dough, form into a small ball and press into miniature muffin cups to line the bottom and sides.

Bake at 210 degrees 4-6 minutes until light golden brown. Cool. Makes about 24.

Combine cheese spread and cheddar cheese in a small bowl. Spoon a small amount of this mixture in the baked tart shells. Top each with a thawed meatball. Bake at 180 degrees C for 15 minutes until heated. Top each meatball with a piece of mozzarella cheese and place a ripe olive slice on the sour cream to create the eye. The cheese will melt and help hold the olive on the tarts. Makes 24

Murderer's Breath Dip

There are two heads (yes, entire heads) of garlic in this dip! (That's why it's called Dragon's Breath). But rest assured, when garlic is roasted, it becomes sweet and nutty.

INGREDIENTS:

2 heads garlic
1 Tbsp. olive oil
225g Brie cheese
1/2 tsp. seasoned salt
dash white pepper

PREPARATION:

Preheat oven to 180 degrees C. Cut top 1 cm off the top of the garlic heads. Remove some of the loose papery skin, leaving the heads intact. Place each on a square of foil, drizzle each with the olive oil, and wrap well.

Bake at 180 degrees C for 50-60 minutes, until the garlic is very soft and begins to brown. Cool until easy to handle. Squeeze each head to remove the soft roasted cloves.

In a food processor, process Brie cheese with the seasoned salt, pepper, and garlic cloves. (You can also cream these ingredients together using the back of a spoon and a lot of energy.) Refrigerate several hours to blend flavours. Serve with crackers, crostini, and sliced French bread.

Murder Themed Recipes

Murderous Meatballs (crockpot recipe)

1 jar of pasta sauce
500g mince
1 cup seasoned bread crumbs
1 egg
Season to taste (garlic, oregano, salt, pepper, etc.)
1 cup mozzarella cheese (optional)
1 tablespoon of sugar



Instructions:

Pour half the pasta sauce in the crockpot
Mix together the mince, bread crumbs, egg, seasonings and cheese.
Make the meatballs (whatever size you want) and put in crock pot.
Pour the rest of the spaghetti sauce over the meatballs
Depending on what time you will be eating and when you do this:
Low: 6-8 hours
High: 4-6 hours
Meatballs come out very moist. Since the sauce and meatballs are cooking together...they each absorb the flavor of the other...and taste as though you've slaved over the stove and oven all day.

Coffin Sandwiches

Whole wheat bread slices
Sliced meats
Cheese Slices
Lettuce
Other Ingredients of choice

Cut bread slices into coffin shapes. Layer ingredients & spear each sandwich with a toothpick