

Halloween Treats For Your Guests!

Yes the costume party is back and bigger than ever! I think when it comes to costume parties you either hate them or you love them, there is no middle ground. Personally I love them and had a huge one last year that took weeks to clean up after!

Regardless of what kind of a party you are going to have or what you will be dressed up as, these recipes are going to be a sure fire hit. I am also going to spotlight a few "spirits" (I couldn't resist!) that you can use to liven things up.

The first, is an old Halloween favorite Blavod; the black vodka. The great thing about this product is that it is black and a good tasting vodka. The second, is that vodka is a light spirit in terms of density so you can easily layer your drinks with this brand, such as a screwdriver with Blavod sitting on top of the orange juice. It makes a nice effect when serving.

The second, (and I hate doing this to you) is not found in the province but it is Bols Pumpkin Smash Cordial. If you are going Stateside between now and All Hallows Eve try to pick some up. This cordial paired with some apricot brandy and orange juice is a very nice combination and if you find some funky glassware that is completely round (don't laugh I have seen them) they will look like little pumpkins.

Gummy candies are a great garnish as well for drinks. The first time I had a gummy worm in my martini was at Li'ly on College St. West in Toronto where Jennifer tossed a few in for some aesthetic flair! Gummy worms or the gummy pumpkins can be added to a martini or sliced to fit on the side of a cocktail.

Here are a few Halloween Party Favorites that all of my guests from last year will remember.

The Ghost and The Darkness

$\frac{3}{4}$ oz. Amarula

$\frac{3}{4}$ oz. Cinnamon Vodka

$\frac{3}{4}$ oz. Kahlua

Add 2% milk and top with chocolate shavings

Green Demon (makes a great punch as well)

1 oz. Melon Liqueur

1 oz. Stolichnaya Raspberry Vodka

1 oz. Lime Aid Concentrate

2 oz. Soda

Serve in a Collins glass with ice

A Ghost Sandwich

$\frac{3}{4}$ oz. Kahlua

$\frac{3}{4}$ oz. Baileys

$\frac{3}{4}$ oz. Blavod Vodka

Layer from top to bottom and do not stir.

Chill each layer and pour directly into the glass.

Add a maraschino cherry split in half to make red eyes floating in the martini