



BOO'S CHOCOLATE BARK

1. Melt about half of dark chocolate. Pour into bottom of parchment lined baking dish. Add fillings if desired and set in fridge for about 10 minutes.
2. Melt all white chocolate. Pour about $\frac{2}{3}$ on top of chilled dark chocolate. Place back in fridge to chill for about 10 minutes.
3. Melt remaining dark chocolate. Pour into dish, reserving about a tablespoon for decorating. Spoon remaining white chocolate into blobs all over surface. Drag point through white chocolate to make ghost shapes. Add eyes and a mouth. Allow to cool for four hours, or overnight. Cut into squares and serve!

INGREDIENTS

- 20 oz dark chocolate
- 10 oz white chocolate
- Optional - fillings like candies, cookies, crunchy things, etc.



TOOLS

- Large pot & 2 heatproof bowls OR microwave
- Parchment lined baking dish
- Rubber Spatula & Spoon
- Something with a point - toothpick, skewer, chopstick, etc.



THE MEDUSA

An Apple Martini with
Homemade Gummy Snakes

Apple Martini Recipe

- 2 oz sour apple pucker
- 2 oz green apple vodka
- 1 tablespoon of sweet and sour mix
- 1 maraschino cherry or green apple slice



Procedure: To assemble the cocktail add your desired amount of gummy snakes from the next page to the bottom of a glass. Pour the liquids on top. Garnish with the cherry, the eye of Medusa, or a slice of green apple.

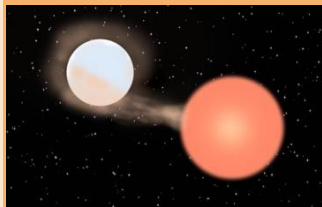
MYTHOLOGY



In greek mythology, Medusa was a Gorgon, a creature with snakes for hair who had the power to turn mortals into stone by looking at her.

ASTRONOMY

In astronomy, Medusa is the eclipsing variable star Algol in the constellation Perseus.





EDIBLE GUMMY SNAKES

PROCEDURE: Add the Jello and the 3 unflavored gelatin packets to 2 cups of hot water and mix thoroughly. Add the whipping cream and then mix until smooth. Allow the mixture to sit for 10 minutes.

Use a rubber band to stand the straws tightly together in a tall cup or bowl. Slowly pour half the mixture into the straws. Some of it will fill the container and that's normal. You can also place the straws in a weighted rectangular container allowing the straws to fill from the sides.

Place the straws in the freezer for 15 minutes and then fill the tops with the remaining liquid and return it to the refrigerator to chill it again.

Once you remove the straws from the refrigerator let them sit for at least 5 minutes. Pinch the end and slowly push the mixture out of the straws.

RECIPE

- 100 flexible plastic straws
- 1 package Jolly Rancher flavored Jello or flavored substitute
- 3 packets of unflavored gelatin
- 2 cups of hot water
- 3/4 cup heavy whipping cream
- Food coloring (Optional)

PREPARE THE STRAWS

If the straws have corrugated sections trim the edges leaving just half of the corrugated end.