

# Let's Eat

This month it's 'Welcome to 'Spooky Town' where Chef is brewing up some Kitchen Witchery with drinks and snacks to help stir your creative juices for this year's Halloween festivities!

Evolving from the ancient Celtic holiday of Samhain, let's toast the magic in the air with my spirited martini, often referred to as 'rocket fuel'. So sip with caution because it has taken many a friend 'over the moon' without a broomstick.

## Over The Moon Martini



- + 3-4 oz vodka from the freezer
  - + 1½ tsp rosemary simple syrup\*
- TO SERVE** stir vodka and infused syrup over ice, strain into chilled martini glass – add black jellybeans, candy corn or drink straight up. Frills: add a black rock candy swizzle stick, spiders, licorice sticks, rosemary twig – just get creative and have fun.

## Kiddie-Tini + Special Frills

**SERVE** these 2 drinks in fancy, age appropriate drink ware:

- + chilled Sparkling Apple Cider served over black jellybean mini Cider ice cubes, with black licorice straw.
- + half & half: fresh orange juice, sparkling water and a bit of rosemary simple syrup. For intense murky color, add some delicious Biotta Organic Beet Juice.

**TO SERVE** rim glasses with raw agave and dip in black and orange sugar sprinkles. Mound top of drink with dairy whipped cream. Top the cream with candy corn, jellybeans, garish eyeballs, gummy worms and a black licorice straw. Be sure to cut ends to allow for sipping.

## Chicken Apple Kebabs Platter

1 - 12 oz package preservative free, Aidells Chicken Apple Sausage, each link cut in 8 slices (32 pieces). On water soaked skewers, thread each with a black oil-cured pitted olive, yellow pear tomato, apple chunk and sausage slice. Brush each with a warmed glaze of apricot jelly, water to thin, lemon squeeze and rosemary simple syrup.\* Bake in preheated 350° oven 7-10 minutes. Watch...ovens vary.

**TO SERVE** Plate kebabs on tray of crudité's arranged with fruits, cherry tomatoes, olives, vegetables, Italian thin bread sticks, plus your favorite dips. Easy peasy and healthy!

\* Find Entire Column & Simple Syrup Recipe at:

<http://healthylivingwithstyle.com/blog/oct15>



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