



HALLOWEEN

recipes

By: FineMark's Executive Chef, Lisa Fidler

WITCH FINGERS

Ingredients

- ½ lb. extra-sharp Cheddar cheese
- 6 tbsp. unsalted butter
- 1 tsp. kosher salt
- ½ tsp. cayenne pepper
- 1 c. all-purpose flour
- 1 large egg yolk
- 36 Pepitas, unseasoned

Directions

1. In a food processor, grate the cheddar cheese. Add the butter, salt, and cayenne, and process until smooth. Add the flour and pulse until incorporated. Turn the dough out onto a work surface and knead until smooth.
2. Divide the dough into 36 pieces and roll each piece into a 4-inch finger. Arrange the fingers on 2 parchment paper-lined baking sheets and brush with the egg wash. Press an almond slice onto the end of each finger to resemble a fingernail. Refrigerate the cheese fingers until firm, about 15 minutes.
3. Preheat the oven to 350 degrees F. Bake the cheese fingers in the upper and lower thirds of the oven for about 25 minutes, until puffed and golden, shifting the pans halfway through baking. Let the cheese fingers cool completely, then arrange on a platter and serve.

LEAN GREEN GUACAMOLE

Ingredients

- 1 large Zucchini, cut into 1/2-inch cubes
- 1 large ripe Avocado, cubed
- ¼ cup Cilantro, coarsely chopped fresh
- ¼ cup Onion, finely chopped
- 2 Cloves Garlic, grated
- 2 tablespoons Lime Juice & Zest
- ¼ teaspoon Salt

Directions

1. Place zucchini in a microwave-safe dish, cover with a damp paper towel and microwave on High until tender, 4 to 5 minutes. Drain in a sieve, pressing lightly on the zucchini to extract any liquid.
2. Transfer the zucchini to a large bowl; add avocado, cilantro, onion, garlic, lime juice, hot sauce and salt and coarsely mash until combined.



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JACK O' LANTERN STUFFED PEPPERS

Ingredients

- 4 orange bell peppers
- extra-virgin olive oil
- kosher salt
- Freshly ground black pepper
- 1 Onion, finely chopped
- 2 garlic cloves, minced
- 2 tsp. chili powder
- 1 lb. ground beef
- 1 C. cooked white rice
- 1 C. chicken stock, divided ($\frac{1}{2}$ & $\frac{1}{2}$)
- 1 (15 oz) can fire-roasted tomatoes
- 1 C. shredded Monterey Jack, divided ($\frac{3}{4}$ & $\frac{1}{4}$)

Directions

1. Preheat oven to 350°.
2. Cut off (and reserve) the top of each pepper. Remove and discard the cores and seeds. Using a sharp paring knife, carve a Jack O'Lantern face into each pepper. Drizzle the inside of each pepper with olive oil and season generously with salt and pepper. Place the peppers upright in a large baking dish along with the pepper tops.
3. Heat a tablespoon of olive oil in a large nonstick skillet. Sauté onions until soft, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds. Add beef and sauté until browned and cooked through, breaking up the meat with a wooden spoon. Turn off the heat and drain the fat.
4. Return skillet to stovetop over medium heat. Season with salt and pepper to taste and stir in the chili powder. Add the fire-roasted tomatoes, $\frac{1}{2}$ cup chicken stock, cooked rice and $\frac{3}{4}$ cup of cheese. Stir until the mixture is evenly combined.
5. Divide rice and beef mixture between the hollowed out peppers. Top with cheese.
6. Pour remaining $\frac{1}{2}$ cup chicken stock into pan. Cover with foil and bake for about 30 minutes. Remove the foil and cook for another 10-15 minutes, until the peppers are tender and the cheese is melted.



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JACK O'LANTERN QUESADILLA

Ingredients

- Cooking spray, I use Coconut or Olive Oil
- 1 C. shredded rotisserie chicken
- Squeeze of lime
- ¼ teaspoon chili powder
- ¼ teaspoon garlic powder
- 8 small flour tortillas
- ¾ C. Shredded Cheddar/Jack Blend
- Hot sauce, for serving

Directions

1. Preheat oven to 425° and spray a cooking sheet with cooking spray.
2. In a large bowl, add chicken and toss with lime juice, chili powder, and garlic powder.
3. Assemble quesadillas: Using a paring knife, cut a Jack-o-Lantern pattern into 4 flour tortillas.
4. Sprinkle chicken and cheese onto remaining 4 tortillas, and top with Jack-o-Lantern tortillas. Place quesadillas onto baking sheet, spray with cooking oil, and bake until cheese is melty and tortillas are golden, 15 minutes.
5. Serve with hot sauce.



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MEATBALL MUMMYS

Ingredients

- 1 roll of prepared Pizza Dough (I used Trader Joes Herbed)
- 18 cooked mini meatballs (homemade or frozen & defrosted)
- 6 8" Skewers
- 12 edible eyeballs (see note below)
- 1 tablespoon melted butter (optional)
- Pasta Sauce for serving

Directions

1. Preheat oven to 350 degrees.
2. Cut pizza dough into thin strips, approx. 1/4" wide.
3. Thread 3 meatballs onto a skewer (this just holds them in place). Begin wrapping dough around the meatballs stretching and criss-crossing until the meatballs are completely covered. Be sure to leave a little space open for the eyes.
4. Gently remove the skewer and place the meatball mummy on a parchment lined pan.
5. Bake 19-23 minutes or until browned. Remove from oven, brush with melted butter and add in edible eyeballs.
6. Serve with warm pasta sauce.

EDIBLE EYEBALLS

Ingredients

- String Cheese
- Olives, Roasted Red Peppers

Directions

1. Slice the string cheese into little rounds. If you need smaller eyes, use a straw to cut the circles smaller.
2. Now cut rounds (slightly smaller than the cheese rounds, as round as you can get, out of foods like olives or roasted peppers, even tomatoes will work. These are the irises. Place an iris on each eye white.
3. These will work on the Mummies, but you can also make bigger eyeballs and serve over a spinach fettucine with red pasta for a fun Halloween meal!!