

Milky Way Vodka

Yield: About 13 (2-ounce) servings

1 (750 ml) bottle vodka
½ (11-ounce) bag fun-size Milky Way bars, about 10, or 5 regular size bars

1. Pour out about 20 percent of the vodka from the bottle and save for future use. Slice the fun-size candy bars in half or cut up the regular-size bars into several pieces. Put a double boiler on to simmer, or create your own by placing a glass or metal bowl over the water, but not touching it.
2. Add the candy to the double boiler and stir. As the candy is melting, stir in a little bit of the vodka at a time. Keep mixing until everything becomes a smooth blend.

3. Pour the mixture back into the bottle and store in the freezer. The vodka will not freeze.
Alternatively:
1. Pour out about 25 percent of the vodka from the bottle and save for future use. Cut up the candy bars until they can fit into the neck of the bottle. Add the candy to the bottle of vodka. Seal tightly.
2. Run the bottle through the dishwasher cycle. When done, shake the bottle to combine. If necessary, run the bottle through the cycle again.
3. Store in the freezer. The vodka will not freeze.
— Recipe adapted from wikihow.com



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Fried candy bars.

Fried Candy Bars

Yield: 4 servings

Oil, for frying
1¾ cups all-purpose flour
Pinch salt
1 (12-ounce) bottle beer
8 Halloween-size candy bars (I used Snickers, Reese's, Milky Way and Hershey's bars)

1. Heat the oil in a deep fat fryer to 375 degrees, or in a large, heavy-bottomed saucepan, pour enough oil to fill the pan a few inches deep. Heat over medium heat until a deep-frying thermometer

reaches 375 degrees or until a cube of bread dropped into the oil turns brown in 3 minutes.
2. Add flour and salt to a mixing bowl and whisk in the beer. Dip the candy bars into the batter, being careful to completely cover the chocolate. Drop the candy bars into the hot oil and fry until golden brown, about 3 minutes. Serve warm.
— Recipe adapted from Chuck Hughes, via Cooking Channel



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Halloween Candy Bark.

Halloween Candy Bark

Yield: 10 servings

20 ounces milk chocolate
15 pieces or packs of assorted Halloween candy, about 1 to 1½ cups

1. Line a baking sheet with aluminum foil, smoothing out any creases. Cut the candy bars into pieces. Set aside.
2. Create a double boiler by suspending a glass or metal bowl over a saucepan of simmering water, making sure the bowl doesn't touch the water. Add milk chocolate and stir until melted and smooth. Do not overheat the chocolate.

3. Remove the bowl from the pan. Pour the melted chocolate onto the prepared baking sheet, using an offset or rubber spatula to spread it into a 10-by-12-inch oblong, about a quarter-inch thick. Press the candy pieces into the chocolate, arranging them so each bite has a mix of flavors, colors and textures. Refrigerate the chocolate for 1 hour to completely set before breaking it into large pieces. Store in an airtight container at room temperature for 1 to 2 weeks.
— Recipe by Michelle Bufardi, via Cooking Channel

Snickers Salad

Yield: 10 servings

8 ounces cream cheese, softened
1 cup powdered sugar
12 ounces frozen whipped topping, such as Cool Whip, thawed
1 (11.18 ounce bag) fun-size Snickers bars, about 19
2 Granny Smith apples

1. Using an electric mixer, mix cream cheese and powdered sugar until thoroughly

blended. Fold in thawed whipped topping. Cut Snickers bars into bite-size chunks and add to mixture. Chop the apples into bite-size chunks; stir into mixture.
2. Chill at least 1 hour before serving. Chilling several hours, such as overnight, will lead to some liquid separation from the salad.
— Adapted from a recipe by food.com

Candy

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Seriously. The dishwasher cycle is hot enough to melt the candy bars in the bottle. Well, you may have to run it through twice. But it works. And again, when it is over you have a bottle of Milky Way vodka. A clean bottle.

Even easier, but admittedly less spectacular, is Halloween candy bark, though this recipe is not without a little spark of evil of its own.

You take chocolate. You melt it. Then you add chopped-up bits of leftover Halloween candy to that. What you end up with is chocolate, with

chocolate stuck to it.
It is helpful to have different textures and colors in the Halloween candy you are adding; otherwise you end up with an unappetizing (but still delicious) blob of chocolate. Candies with nuts and crispy bits, and the colored shells of M&Ms, make a big difference.
Yes, it is sort of a mishmash. But in keeping with the spirit of the season, you can think of it as a monster mishmash.
Finally, I completely went over to the dark side (dark being the general hue of most candy bars) and made that highly popular fair food, fried candy bars.
Fried candy bars must have been invented by a cardiologist with a lot of payments still to make on his boat. There are

those who will say the very thought of them is enough to close your arteries. There are others who will say it is totally worth it.
And fried Halloween candy bars are even better (and therefore worse) than regular ones because they are smaller. The smaller the bar, the larger the proportion of surface to be battered and fried.
If it helps, think of fried candy bars as chocolate tempura. The candy is dunked into a beer batter that fries up light and crispy while the chocolate inside starts to melt. When you bite into it, you get a delicate crunch followed by a gooey middle.
It's ridiculously excessive, of course, but so is the whole concept of Halloween candy.
The recipe I used, incidentally, suggests serving them warm with vanilla ice cream. That's ice cream calories on top of fried batter calories on top of chocolate calories.
In all good conscience, I can't recommend that.



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Snickers Salad.



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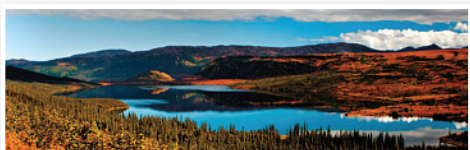



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