

the Vampire
Diaries

the ORIGINALS

VIEWING PARTY EATS
RECIPES TO SATISFY FRIENDS & ENEMIES

FEATURED CLASSIC RECIPE CARDS WITH TABLE PLACEHOLDERS:

BLOODY GOOD CHOCOLATE CAKE
WARD OFF THE VAMPIRE DIP
VAMPIRE VIRGIN SANGRIA
GARLIC-Y PURIFYING FLATBREAD
WEREWOLF KIBBLES & BITS & BITS

RECIPE

GARLIC-Y PURIFYING FLATBREAD

INGREDIENTS:

1 PACKAGE (APPROX. 13.8 OUNCES)
REFRIGERATED PIZZA CRUST
1/3 CUP MELTED BUTTER
8 - 10 CLOVES MINCED GARLIC
1 TABLESPOON MINCED FRESH BASIL
1 CUP SHREDDED CHEDDAR CHEESE
1/2 CUP GRATED ROMANO CHEESE
1/2 CUP GRATED PARMESAN CHEESE

DIRECTIONS:

PREHEAT YOUR OVEN TO 400 DEGREES F. LIGHTLY GREASE A 10X15-INCH BAKING SHEET (OR A SHEET CLOSE IN SIZE).

KNEED THE DOUGH ON TO THE PRE-GREASED BAKING SHEET. TAKE THE BUTTER, GARLIC, AND BASIL AND MIX THEM TOGETHER IN A SMALL BOWL. TAKE THE MIXTURE AND DRIZZLE IT OVER THE DOUGH. COMBINE THE CHEDDAR, ROMANO, AND PARMESAN CHEESES AND SPREAD THEM OVER THE BUTTERED DOUGH.

BAKE IN PREHEATED OVEN UNTIL CRISP, 10 TO 12 MINUTES. CUT INTO SQUARES AND SERVE WARM.

RECIPE

WARD OFF THE VAMPIRE DIP

INGREDIENTS:

1 CUP MAYONNAISE
6 CLOVES MINCED GARLIC
2 1/2 TABLESPOONS LEMON JUICE
2 CHOPPED GREEN ONIONS
3/4 TEASPOON SALT
1/2 TEASPOON GROUND BLACK
PEPPER

DIRECTIONS:

COMBINE THE MAYONNAISE, GARLIC, LEMON JUICE, AND PEPPER IN A BOWL. COVER AND REFRIGERATE FOR 30 MINUTES. STIR IN CHOPPED GREEN ONIONS AND SALT TO TASTE.

SERVE WITH PITA BREAD, NAAN AND A SELECTION OF CHIPS OR CRACKERS.

RECIPE

WEREWOLF KIBBLES & BITS & BITS

INGREDIENTS:

3 CUPS PUFFED RICE CEREAL
4 CUPS PUFFED COCOA CEREAL
2 CUPS CIRCLE PRETZELS
1 1/2 CUP MILK CHOCOLATE CHIPS
1 CUP PEANUT BUTTER
1/4 CUP BUTTER
1 TSP. VANILLA
1 CUP POWDERED SUGAR

DIRECTIONS:

COMBINE THE PUFFED RICE CEREAL, PRETZELS AND PUFFED COCOA CEREAL INTO A LARGE MIXING BOWL AND SET ASIDE.

IN A MICROWAVABLE BOWL, COMBINE CHOCOLATE CHIPS, PEANUT BUTTER AND BUTTER AND HEAT UNCOVERED FOR ABOUT A MINUTE (MICROWAVE TIMES MAY VARY); STIR UNTIL IT'S SMOOTH AND ALL PIECES ARE MELTED THEN STIR IN THE VANILLA.

POUR THE CHOCOLATE MIXTURE OVER THE CEREAL AND PRETZEL MIXTURE UNTIL IT IS EVENLY COATED. SPREAD THE MIXTURE ONTO WAXED PAPER AND POUR THE POWDERED SUGAR ON TOP FLIPPING THE MIXTURE SO ALL SIDES ARE COATED.

STORE IN AN AIRTIGHT CONTAINER UNTIL YOU ARE READY TO SHARE YOUR KIBBLE WITH YOUR WEREWOLF FRIENDS!

RECIPE

VAMPIRE VIRGIN SANGRIA

INGREDIENTS:

3 CUPS GRAPE JUICE
3/4 CUP APPLE JUICE
1/2 CUP ORANGE JUICE
1 TBSP. LEMON JUICE
1 LEMON THINLY SLICED
1/2 LIME THINLY SLICED
1 ORANGE THINLY SLICED
1 APPLE, CORED, SLICED INTO 8THS
1 PLUM OR PEACH THINLY SLICED
2-3 CUPS MINERAL WATER

DIRECTIONS:

COMBINE ALL FRUITS AND JUICES IN A LARGE PITCHER OR CARAFE.

MIX AND STIR UP BEFORE PLACING THE PITCHER IN THE FRIDGE TO ALLOW ALL FLAVORS TO COMBINE. LEAVE RESTING FOR A FEW HOURS OR OVERNIGHT FOR MAXIMUM POTENCY.

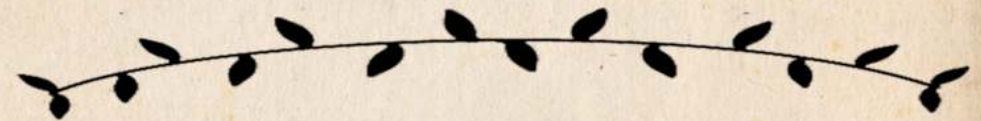
PRIOR TO SERVING, ADD SPARKLING MINERAL WATER FOR SOME FIZZY-NESS THEN STIR TOGETHER.

GET CREATIVE WITH DIFFERENT JUICES AND FRUITS TO CREATE YOUR SIGNATURE SANGRIA FLAVOR.

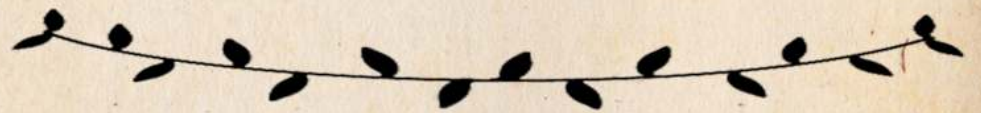
RECIPE

BLOODY GOOD CHOCOLATE CAKE

INGREDIENTS:	DIRECTIONS:
1 BOX OF VANILLA CAKE MIX	MAKE UP THE CAKE MIX AS DIRECTED BUT ADD LOADS OF RED FOOD COLORING TO GET THE MIXTURE SO IT HAS A NICE RED HUE. MELT
1 LARGE BAR OF WHITE CHOCOLATE	THE WHITE CHOCOLATE AND ADD HALF THE BAR TO THE SPONGE MIX. IF THIS MAKES THE MIXTURE LESS RED THAN DESIRED, ADD
RED FOOD COLORING	MORE FOOD COLORING.
1 LARGE BAG OF CANDY COATED	
CHOCOLATES	MIX THE CANDY COATED CHOCOLATES INTO THE CAKE MIX AND BAKE AS DIRECTED.
1 JAR VANILLA FROSTING	
1/2 GALLON STRAWBERRY ICE	TAKE THE VANILLA FROSTING AND STIR IN RED FOOD COLORING AND THE REMAINING RED CANDY COATED CHOCOLATES. AFTER THE
CREAM	CAKE HAS COOKED, LET IT COOL FOR 1 HOUR. CUT THE CAKE IN HALF.
TWO PAIRS OF PLASTIC VAMPIRE	
TEETH	TAKE THE TOP HALF AND SPREAD THE ICING OVER IT ALLOWING TO SET. IMMEDIATELY BEFORE SERVING, TAKE THE STRAWBERRY ICE
1 JAR STRAWBERRY PRESERVES	CREAM AND SPREAD IT ON THE LOWER HALF OF THE CAKE, AND PUT THE FROSTED TOP BACK ON. WARM THE STRAWBERRY
	PRESERVES UNTIL THEY HAVE BECOME SLIGHTLY MORE LIQUID IN TEXTURE AND DRIZZLE ON THE TOP. USE THE VAMPIRE TEETH TO
	CARVE OUT A SPOT ON THE SIDE WHERE IT LOOKS LIKE SOMEONE HAS TAKEN A BITE OUT OF THE CAKE.
	SERVE IMMEDIATELY.

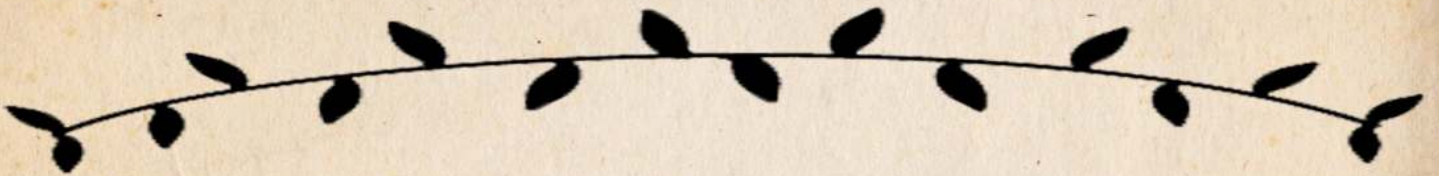


VAMPIRE VIRGIN SANGRIA

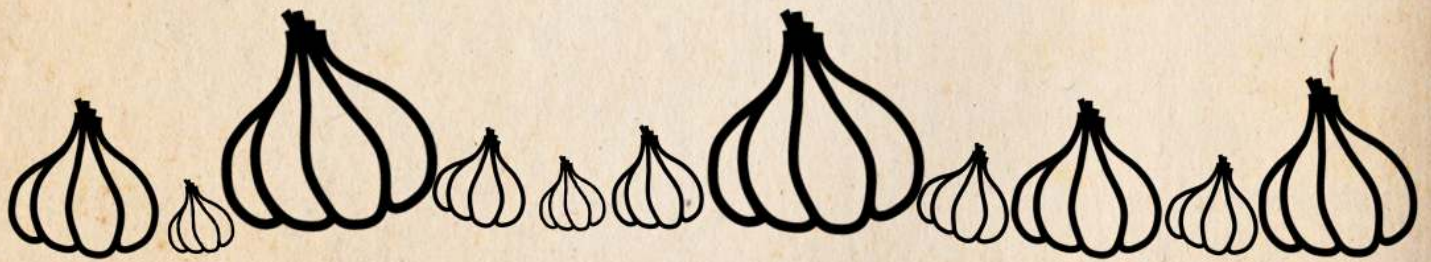


BLOODY GOOD CHOCOLATE CAKE





GARLIC-Y PURIFYING FLATBREAD





WARD OFF THE VAMPIRE DIP



WEREWOLF KIBBLES & BITS & BITS

