

October 19, 2015
God Bless America

Woman's World

More for your money!
\$1.89

Super-immunity foods that
PREVENT BREAST CANCER!

CURE ANXIETY
with pretzels.

DETOX YOUR THYROID and lose 48 lbs!



Pumpkin Magic!
Craft up some cute!

SLEEP LIKE A BABY!
Cure insomnia! Discover the trick that ends nightmares!

Delicious secret: Use party dips to make thyroid-healing foods taste irresistible!

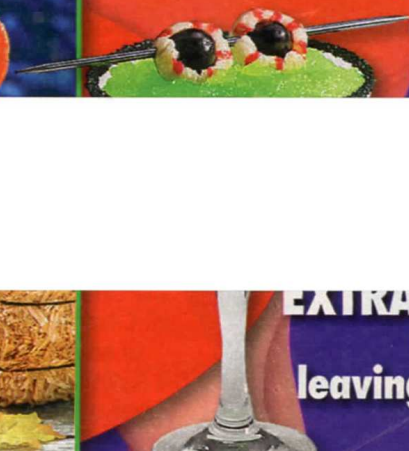
BETTER THAN A FLU SHOT!
These berries kill 10 strains of influenza!

Halloween party fun!

Frightfully fun cocktails!



Spooktacular cupcakes!



9 great ways to **EARN EXTRA CASH** without leaving home!

Invite your friends for a Halloween cocktail party!



Graveyard Skewers

Vampire Kiss Cocktail



Bug-Tinis

Jack-o'-Lantern Spicy Cheese Spread



Ghoul-Ade

Hot Chili Dip in Spider Bread Bowl



Pumpkin Spice Latte Mummy Shakes

Candied Apple Truffles

Jack-o'-Lantern Spicy Cheese Spread

Underneath our cheesy jack-o'-lantern's big smile lies a deliciously spicy surprise thanks to chipotle pepper and lime—the spread is spooktacular paired with Southern Comfort cocktails!



2 pkgs. (8 oz. each) cream cheese, at room temperature

3/4 cup spicy chipotle pepper sandwich spread & dip, such as Hidden Valley

1/4 cup sour cream

2 tsp. grated lime zest

1 Tbs. fresh lime juice

1/4 tsp. salt

1 1/2 ribs celery

8 oz. colby-jack cheese, grated, about 2 cups

4 scallions, chopped, 1/2 cup

5 carrots, diagonally cut into 1/8"-thick slices

Red, yellow and black liquid food coloring

Pretzel crisps or crackers

● In bowl, combine cream cheese, 1/2 cup chipotle spread, sour cream, zest, juice and salt until blended. Finely chop 1 rib celery; add to cream cheese mixture with grated cheese and scallions.

● On serving plate, shape cheese mixture into 8 1/2"x8" pumpkin shape, about 3/4" thick. Cover top and side with carrot slices in slightly overlapping circular pattern, leaving about 2 (2 1/4"x2") triangle-shaped areas open for eyes.

● Tint remaining 1/4 cup chipotle spread black with food coloring. Transfer to disposable pastry bag; snip 1/8" opening from tip. Pipe on eyes and mouth. For stem, insert remaining 1/2 rib of celery into top. Serve with crisps or crackers.

Servings: 12. Cals.: 249. Protein: 8 g. Fat: 21 g. (12 g. saturated). Chol.: 61 mg. Carbs.: 6 g. Sodium: 417 mg. Fiber: 1 g. Sugar: 3 g. Kitchen time: 45 minutes. Total time: 45 minutes.