

# GATHER

Inspire • Share • Connect

Blackberry  
Balsamic  
Manhattan

Brie  
Appetizers  
with Bacon-  
Plum Jam

Pop-Up Party

## A Killer Party

We'll clue you in: Macabre decor, scary-good food and a fun whodunit add up to a dinner that's to die for.

Pop-Up Party

# Thrills & Frills

Ponder this party's mystery over a drop-dead delicious dinner served in a swanky (and spooky!) setting.

RECIPES, P. 84-85

## IGNITE INTRIGUE

Introduce dimension to your table by lining it with deep-colored candles of all sizes. For even more visual interest, use ornate holders too.

## Stuff We ♥

Find these and more favorite things online!  
[tasteofhome.com/stuffwelove](http://tasteofhome.com/stuffwelove)

(As seen on pages 81-85) Burgundy Fringed Linen Napkins \$120/8 [llinenco.etsy.com](http://llinenco.etsy.com) • Faceted Crystal Coupes \$33/2 [viski.com](http://viski.com) • Aluminum Candlestick Holders \$32/2 [afloral.com](http://afloral.com) • Individually Wrapped Premium Taper Candles \$2 each [dlightonline.etsy.com](http://dlightonline.etsy.com) • Scwhousi Store Gold Iron Plate Candle Holder \$14/3 [amazon.com](http://amazon.com) • 3-Inch Black Drip Beeswax Candles from \$24 each [dannyyandthebees.etsy.com](http://dannyyandthebees.etsy.com) • Baird Covered Server \$80 [crateandbarrel.com](http://crateandbarrel.com) • Kadaon Store 10x Handheld Magnifier \$7 [amazon.com](http://amazon.com) • Wax Seal Stamp Kit \$25 [hopplerstaycreative.etsy.com](http://hopplerstaycreative.etsy.com) • Wallis Aluminum Tray with Handles \$88 [behome.com](http://behome.com) • Fog Et Cetera Brass Cake Stand \$128 [ericatanov.com](http://ericatanov.com)

Blue Cheese Kale Salad

Blackberry Balsamic Manhattan

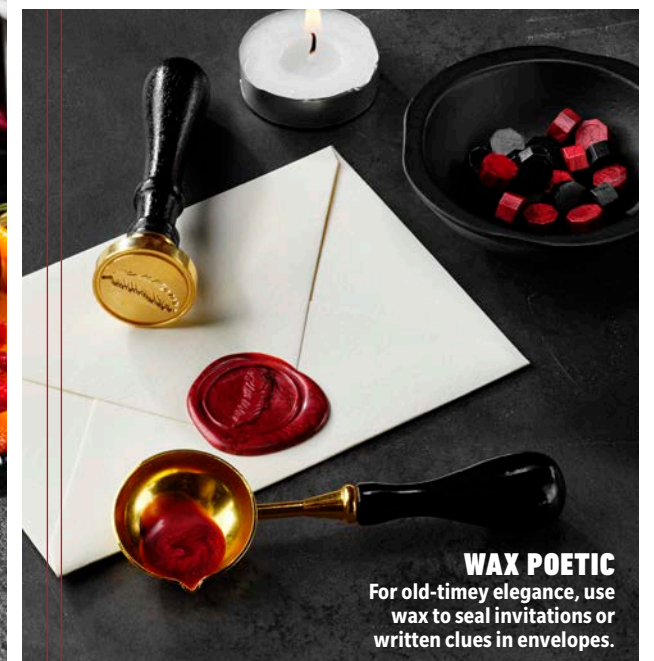
Harvest Pork Roast

## DEAD SET(TING)

Kick off the activities by placing a character assignment, adorned with a wax seal, and a craft feather in front of each partygoer's seat.



Turtle Tart with Caramel Sauce



## WAX POETIC

For old-timey elegance, use wax to seal invitations or written clues in envelopes.

# BLAME GAMES

Murder mystery games are the ultimate way to kill time with your crew. These kits include all the pieces you'll need to decipher who among you is the mastermind behind a make-believe homicide. In the end, though, everyone will be guilty of having a good time.



A premier chocolatier is forced into death's not-so-sweet embrace.

Death by Chocolate Murder Mystery Party Game \$15 [target.com](https://www.target.com)

One unlucky passenger on the European Bell doesn't make it to the next stop alive.

Murder Mystery on the Night Train \$50 [talkingtables.com](https://www.talkingtables.com)

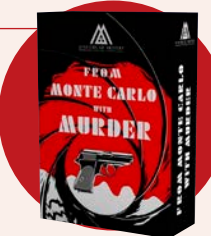


The rides aren't the only things causing screams at this deadly seaside amusement park.

Body on the Boardwalk \$30 [store.huntakiller.com](https://www.store.huntakiller.com)

A 1960s roulette dealer has no idea that the stakes are his survival.

James Bond Spy Murder Mystery \$37 [mastersofmystery.com](https://www.mastersofmystery.com)



**“To set the scene, place a clear cloche over an assortment of eerie objects, such as a magnifying glass, blood-red blooms, black feathers and potions.”**

—ANNAMARIE HIGLEY, ASSOCIATE EDITOR



## Blue Cheese Kale Salad

I didn't even like green, leafy kale until I made this amazing recipe. —Kathryn Egly, Colorado Springs, CO

Takes: 20 min. • Makes: 12 servings

- ½ cup olive oil
- 3 Tbsp. fresh lime juice
- 2 Tbsp. honey
- ¼ tsp. salt
- ⅛ tsp. pepper
- 1 bunch kale (about 12 oz.), trimmed and chopped
- ½ cup sliced almonds, toasted
- ½ cup dried cranberries
- ½ cup shredded Parmesan cheese
- ½ cup crumbled blue cheese

In a bowl, whisk first 5 ingredients. Place the kale in a bowl. Add dressing; toss. Top with remaining ingredients. **1¼ CUPS** 181 cal., 14g fat (3g sat. fat), 7mg chol., 183mg sod., 13g carb. (8g sugars, 1g fiber), 4g pro. **DIABETIC EXCHANGES** 3 fat, 1 vegetable, ½ starch.

## Brie Appetizers with Bacon-Plum Jam

Among friends, I'm known as the pork master, in part because of these bites. —Rick Pascoello, New York, NY

Prep: 25 min. • Cook: 1¼ hours  
Makes: 2½ dozen

- 1 lb. bacon strips, chopped
- 1 cup thinly sliced sweet onion
- 1 shallot, finely chopped
- 5 garlic cloves, minced
- 1 cup brewed coffee
- ½ cup water
- ¼ cup cider vinegar
- ¼ cup pitted prunes, chopped
- 3 Tbsp. brown sugar
- 1 Tbsp. maple syrup
- 1 Tbsp. Sriracha chili sauce
- ½ tsp. pepper
- 30 slices Brie cheese (¼ in. thick)
- 30 slices French bread baguette (¼ in. thick), toasted

1. In a large skillet, cook bacon over medium heat until partially cooked but not crisp. Remove to paper towels with a slotted spoon; drain skillet, reserving 1 Tbsp. drippings.

2. Add onion and shallot to drippings; cook and stir 5 minutes. Add garlic; cook 2 minutes longer. Stir in coffee, water, vinegar, prunes, brown sugar, maple syrup, chili sauce and pepper. Bring to a boil. Stir in bacon. Reduce heat; simmer, uncovered, until the liquid is syrupy, 1¼-1½ hours, stirring occasionally. Remove from the heat. Cool to room temperature.

3. Transfer to a food processor; pulse until jam reaches desired consistency. Place Brie slices on toasted baguette slices. Top with jam.

**1 APPETIZER** 91 cal., 5g fat (3g sat. fat), 17mg chol., 205mg sod., 6g carb. (3g sugars, 0 fiber), 4g pro.

## Harvest Pork Roast

I went to my crisper drawer one night, and all I found was squash and apples. From that, this recipe was born.

—Shirley Tuttle-Malone, Glenfield, NY

Prep: 20 min. • Bake: 1 hour 10 min. + resting • Makes: 12 servings

- 1 boneless pork loin roast (about 4 lbs.)
- 1 Tbsp. plus ¼ cup olive oil
- 1 tsp. salt
- ½ tsp. pepper
- 3 garlic cloves, peeled and sliced
- 1 butternut squash (3 to 4 lbs.), peeled and cut into ¾-in. cubes
- 4 large apples, peeled and each cut into 8 wedges
- 1 cup dried cranberries
- ½ cup packed brown sugar
- Optional: 1 tsp. each minced fresh rosemary and thyme

1. Preheat oven to 350°. Rub pork with 1 Tbsp. olive oil; sprinkle with salt and pepper. In a large skillet over medium-high heat, sear pork until browned on all sides, 7-9 minutes. Place in a roasting pan; top with garlic.

Cover; place in oven. Meanwhile, toss squash, apples, berries, brown sugar, remaining olive oil and, if desired, minced fresh rosemary and thyme.

2. Remove pork from oven after 30 minutes; add squash mixture. Return to oven; roast, uncovered, until a thermometer reads 145°, 40-50 minutes. Let stand 10 minutes before slicing. Drizzle pork with pan juices after slicing. Serve with roasted squash mixture. If desired, top with additional fresh rosemary and thyme.

**1 SERVING** 395 cal., 13g fat (3g sat. fat), 75mg chol., 199mg sod., 41g carb. (28g sugars, 5g fiber), 31g pro.

## Turtle Tart with Caramel Sauce

Between the chocolaty filling and nutty crust, this tart has a lot to love. —Leah Davis, Morrow, OH

Prep: 15 min. • Bake: 15 min. + chilling • Makes: 12 servings

- 2 cups pecan halves, toasted
- ½ cup sugar
- 2 Tbsp. butter, melted
- FILLING**
- 2 cups semisweet chocolate chips
- 1½ cups heavy whipping cream
- ½ cup finely chopped pecans, toasted
- CARAMEL SAUCE**
- ½ cup butter, cubed
- 1 cup sugar
- 1 cup heavy whipping cream

1. Preheat oven to 350°. Pulse pecans and sugar in a food processor until finely ground. Add butter; pulse until combined. Press onto bottom and up sides of a 9-in. fluted tart pan with removable bottom. Bake until golden brown, 12-15 minutes. Cool.

2. For filling, place chocolate chips in a small bowl. In a small saucepan,

## THE BAR OF THE SHOW

Line a tiered cake stand with glasses, shakers, garnishes, bitters and more for a one-stop cocktail shop.



bring cream just to a boil. Pour over chocolate; stir with a whisk until smooth. Pour into cooled crust; cool slightly. Refrigerate until slightly set, about 30 minutes.

3. Sprinkle chopped pecans over the filling. Refrigerate, covered, until set, about 3 hours.

4. For sauce, in a heavy saucepan, melt butter; stir in the sugar until dissolved. Bring to a boil; cook until deep golden brown, 10-12 minutes, stirring occasionally. Slowly whisk in cream until blended. Remove from heat; cool slightly. Serve with tart.

**1 PIECE WITH 2 Tbsp. CARAMEL SAUCE** 632 cal., 51g fat (24g sat. fat), 82mg chol., 93mg sod., 47g carb. (43g sugars, 4g fiber), 5g pro.



Add extra spookiness (and some smoky flavor) with a charred sprig of rosemary. Simply let the herb burn for a few moments, blow it out and drop it into your beverage.

## Blackberry Balsamic Manhattan

In a shaker, muddle 5 fresh blackberries. Fill shaker three-fourths full with ice. Add 2½ oz. bourbon, 1 oz. sweet vermouth, 1 tsp. simple syrup, ½ tsp. aged balsamic vinegar and 2 dashes bitters; stir until well-chilled, 20-30 seconds. Strain into a coupe or cocktail glass, or an ice-filled rocks glass. Garnish as desired. **Makes 1 serving.** —Susan Stetzel, Gainesville, NY ●