

# bite into halloween

Make these spooktacular recipes your whole family will love!

## Apple Berry Pulled Pork Sandwiches

- 1 cup hot water
- 1 tablespoon **Onion Onion™ Seasoning**
- 1 (3 pound) boneless pork shoulder roast, cut into 4 sections
- 3 teaspoons **Seasoned Pepper**, divided
- 1 (14 ounce) package tri-color coleslaw mix (without dressing)
- 1 bottle **Spiced Apple Berry Sauce**, divided
- ¼ cup mayonnaise
- 6 brioche hamburger buns, toasted
- 1 (2.8 ounce) container French fried onions, toasted



1. In a 6-quart or larger multi-cooker, combine water and **Onion Onion Seasoning**. Season roast with 2 teaspoons **Seasoned Pepper** and place in pot.
2. Set multi-cooker to Pressure Cooker on HIGH for 40 minutes. In large bowl, combine coleslaw mix, mayonnaise, ¼ cup **Spiced Apple Berry Sauce** and remaining 1 teaspoon **Seasoned Pepper**. Toss to coat well. Refrigerate until ready to serve.
3. When pork is done, allow a 10-minute natural release, then continue with a quick release of pressure. Remove pork from cooker; drain off liquid.
4. Shred pork and add it back into multi-cooker. Stir in remaining **Spiced Apple Berry Sauce**. Set multi-cooker to Sauté on MEDIUM. Simmer, stirring occasionally, for 5-10 minutes.
5. Serve pork in toasted buns; top with coleslaw and toasted French fried onions.

Makes 6 servings.

**Slow Cooker Option:** Prepare as directed above in a 6-quart or larger slow cooker. Cook on LOW 8-10 hours. Simmer step 4 for 30 minutes on LOW.

## Monster Cookie Dough

- Monster Cookie Dough Mix**
- ½ cup creamy peanut butter\*
- 7 tablespoons 2% milk



1. In a small bowl, combine mix and peanut butter with spatula or spoon until small crumbles form. Add milk; stir until well combined.
2. Decorate using candy eyes and licorice for hair. Refrigerate immediately. Eat or bake within 24 hours.

Makes 8 servings.

\*Crunchy peanut butter or other nut butters may be used.

## Jack-O-Lantern Sliders

- 12 slices American cheese
- ½ cup mayonnaise
- ½ cup **Bacon Pepper Jam**, divided
- 1 tablespoon **Onion Onion™ Seasoning**, divided
- 1½ pounds lean ground beef
- 12 slider buns
- Lettuce, tomato slices, optional



1. Using a jack-o-lantern cookie cutter or free-hand with a knife, cut jack-o-lanterns out of cheese slices. Set aside. In small bowl, combine mayonnaise, ¼ cup **Bacon Pepper Jam** and 1 teaspoon **Onion Onion™ Seasoning**; salt and pepper as desired. Set aside.
2. In large bowl, combine ground beef, remaining 2 teaspoons **Onion Onion™ Seasoning** and remaining ¼ cup **Bacon Pepper Jam**; salt and pepper as desired. Form into 12 slider patties.
2. Prepare grill or large skillet to medium heat. Place patties on grill or in skillet. Grill or pan-fry, turning once, 6-8 minutes or until internal temperature reaches 165°F on an instant-read food thermometer. Top with cheese cutouts. Spread buns with bacon jam mayonnaise. Top with lettuce, tomatoes and burgers.

Makes 12 sliders.

## Three Bonus Tips



1. Use a jumbo black olive and chow mein noodles to create an edible spider garnish for pasta or salads.



2. Hollow out a small pumpkin to serve soup or salsa.



3. Carve an orange bell pepper to look like a jack-o-lantern and fill with your favorite Tastefully Simple dip.

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