

Midnight Feast



Hellen Die
eatthedead.com

The Necro



Nom-Nom-Nomicon

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INTRODUCTION



They say nothing good happens after Midnight, but when it comes to this darkly delicious collection of recipes, I'd like to respectfully disagree.

Set the table for a meal as black as the dead of night and indulge in a complete meal all the way from appetizers to dessert.

The Necro Nom-nom-nomicon is dedicated to creating some of the most frighteningly tasty food you can imagine. These gory, Halloween and horror-inspired recipes and terrifyingly tempting treats are absolutely 100% edible and not that hard to make...I promise!

If you make something from this book, please share and tag me on social media so I can share it and celebrate you on my blog via the page [Minions on the Loose!](#)

Follow me and the rest of my dark adventures on the following social media platforms:

Blog (for even more darkly delicious recipes): www.eatthedead.com

Instagram: [@necro_nomnomicon](#)

Twitter: [@necronomnom](#)

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If this book was forwarded to you by a friend, please consider visiting www.eatthedead.com where you'll find even more disgustingly delicious recipes, disturbingly brilliant DIY projects and downloadables to keep you busy all year round.

Due to variations in ingredients, humidity, altitude, cooking temperatures, typos, errors, omissions, or individual cooking abilities, the outcome of any recipe you try is your responsibility and we cannot be held accountable for any errors that occur. Please use common sense when cooking.

BLACK LIKE MY SOUL BREAD



INGREDIENTS

- 5 Cups flour
- 2 1/4 Cups warm (not boiling) water
- 3 Tablespoons black bamboo charcoal powder or black food coloring
- 1 Tablespoon active dry yeast
- 2 Tablespoons oil
- 1 Tablespoon salt
- 2 Tablespoons sugar

IN A BOWL, MIX YOUR YEAST, charcoal powder, sugar, and water together thoroughly. Allow them to rest for 5-10 minutes. As it activates, the mixture will begin to bubble and foam. Now is the time to say any incantations you might be partial to over your mix. I prefer the always classic “Double double, toil and trouble” but feel free to use whatever works for you.

GRADUALLY ADD IN YOUR SALT, flour and oil to the foaming mix. As you mix, the dough will come together into one large lump which should be elastic but not too sticky.

TURN DOUGH OUT onto a lightly floured surface, and knead briefly for about 2-3 minutes or until the dough is smooth and soft. Pat the dough into a ball and place into a bowl. Cover with a towel and allow to rest undisturbed for 10 minutes. After 10 minutes, turn dough out and knead for another 2-3 minutes. Repeat these two steps a total of 5 times and then return dough to the bowl.

STRETCH CLEAR PLASTIC FOOD WRAP over the bowl of dough and let it sit undisturbed in a warm dark corner for 4 hours to allow the yeast to rise. The dough should double in size. Once the dough has risen, divide in half (or keep it in one huge mega-loaf) and place your pieces into well-oiled and floured bread pans.

PREHEAT YOUR OVEN TO 450°F/230°C. Brush the top of the bread lightly with the melted butter and sprinkle on the black poppy seeds and a pinch of coarse salt. Cover the bread pan with aluminum foil, making sure it's not touching the actual dough itself. Once the oven is at temperature, slide in your bread pans and cook for 25 minutes.

AFTER 25 MINUTES, REMOVE THE FOIL. Allow the uncovered bread to cook for an additional 7-10 minutes.

ONCE YOUR BREAD IS DONE COOKING, remove from the oven and let it cool in the pan for about 15 minutes. After cooling, run a knife around the edge of your bread and gently turn your pan upside down. The bread should pop right out.

BLACK BAT FON-DON'T



INGREDIENTS

- 2 Cups shredded white cheddar cheese
- 2 Cups shredded Swiss cheese
- 1 Tablespoon cornstarch
- ½ Teaspoon stone ground mustard
- ½ Teaspoon crushed garlic
- ½ Cup white wine
- 3 Tablespoons black food coloring
- Sliced Black Like My Soul Bread
- Garlic butter
- Bite-sized slices of fresh apple
- Red and green grapes
- Any small bite-sized pieces of other fruits and vegetables you'd like for dipping

In a bowl, toss your shredded cheese with the cornstarch until fully coated.

Bring a double boiler set over medium-high heat to a boil.

Pour your wine into the double boiler and bring to just below a simmer.

Add in your cornstarch dusted cheese to your wine ¼ cup at a time, stirring constantly to melt.

When your cheese has fully melted into the wine, resulting in a smooth mix, add in your garlic, mustard and black food coloring. Again, stir to fully incorporate.

Pour your mixture into a fondue pot with a heat source and serve immediately.

To make black bat croutons use a bat shaped cookie cutter to cut out two bats per slice of bread.

Lightly toast and then brush with garlic butter for added flavor. Serve alongside the fruit and vegetables for dipping.

EXSANGUINATION SANGRIA



INGREDIENTS

- 1 standard bottle of Moscato D'Asti
- 2 ½ Cups apple cider
- 1 Cup non-alcoholic sparkling apple cider
- ½ Cup white rum
- 2 Honey crisp apples
- 1 Orange
- 1 Tablespoon honey
- 2 Cinnamon sticks
- ½ Teaspoon ground cinnamon
- 2 Tablespoons black food coloring

Chop your apples into bite sized chunks.

Slice the orange into slices.

Place your apples and oranges in a serving pitcher.

Add in all of the rest of your ingredients *except* for the white rum.

Add in the rum last, mixing and taste-testing as you go until you are happy with the flavor.

Refrigerate for at least 2 hours prior to serving to allow the flavors to meld.

Mix well before serving cold over ice.

BLACK PASTA AND BUTTERNUT SQUASH



INGREDIENTS

To make the pasta:

- 1 1/2 Cups white flour, sifted
- 2 Eggs
- 2 Tablespoons black food coloring
- Pinch of salt

Start by first pushing your flour into a pile in the center of your work area and hollowing out a small well in the middle. Crack your eggs into the well and add your food coloring.

With a fork, beat the mixture until smooth. Little by little, incorporate the flour, allowing it to be fully absorbed before adding in more flour. When the liquids are mostly absorbed and it's difficult to continue to use the fork to mix your dough, switch to your hands and begin kneading instead.

As you knead, continue to add in flour, making sure to keep watch on how dry your dough is becoming. If it feels as though it's getting too stiff, hold off on adding in any more flour. You want a smooth, almost silky dough that is pliable but not sticky.

Once your dough has come together, place it in a bowl, cover in plastic wrap and allow to rest for at least two hours in a cool dry environment.

If you plan on making your dough ahead of time, keep in mind it will store well in the fridge for up to 24 hours as long as you allow it to come to room temperature for at least one hour before rolling out.

Once the dough has been allowed to rest one hour, it's time to roll it out. Divide your dough ball into quarters. Roll out 1/4 at a time, keeping the rest in the bowl and covered to prevent drying out. If you have a pasta machine, slowly feed your dough through all the while decreasing your pasta setting until you achieve the thickness you desire. If rolling by hand using a rolling pin, be sure to keep your pin well dusted with flour to prevent sticking.

Once you are happy with the thickness of your pasta, begin slicing ribbons in the shape and size you desire.

Once your pasta is fully sliced, cook it immediately in a pot of well salted boiling water with a tablespoon of olive oil added. You want to make sure to check it to ensure it cooks al dente and doesn't get overcooked and mushy. Generally it takes around 5 minutes in rapidly boiling water to cook.

INGREDIENTS

To make the butternut squash:

- 2 Cups butternut squash (peeled and cubed)
- 1 ½ Cups chicken broth
- ½ Cup white onion, diced
- ½ Cup grated parmesan cheese
- 2 Tablespoons olive oil
- ¼ Cup heavy cream
- 1 Tablespoon minced garlic
- ½ Tablespoon ground sage
- ¼ Tablespoon nutmeg
- Pinch of salt
- Pepper to taste

Heat your olive oil in your skillet and add in your onions. Sautee until translucent. Add in your garlic cubed butternut squash, sage and your chicken stock and simmer until the liquid reduces by about half and the squash has softened, or about six minutes.

Optional: For a smoother sauce, mash your onions and squash using a potato masher.

Add in your grated parmesan cheese, a tablespoon at a time, stirring constantly. You want it to melt into the mixture. Adding it in all at once can cause dumping.

Drizzle in your heavy cream a little at a time to help thin out the melting cheese.

Once all your cheese is melted and your heavy cream is fully incorporated, remove from the heat and ladle over your drained noodles.

Add a light dusting of nutmeg for both garnish and taste.

Serve immediately.

CIDER ROASTED BLACKBIRD



INGREDIENTS

- 1 Cornish game hen
- ½ Gallon apple cider
- 1 Orange, sliced
- 1 Apple, diced
- 1 Cup Kosher salt
- 1 Cup dark brown sugar
- 2 Cups chopped red onion
- 1 Cup chopped celery
- 1 Cinnamon stick
- 3 Tablespoons black food coloring
- 2 Tablespoons butter

Combine all ingredients except for the butter in a large pot. Bring to a boil over medium high heat, stirring constantly.

Continue cooking the brine until all the salt and sugar are fully dissolved, or about ten minutes. Remove from heat and transfer to the refrigerator until it drops in temperature to just around 40 degrees.

Prep your Cornish game hens by making sure the giblets are removed and that the bird is cleaned.

Place your Cornish game hen in a container large enough for it to be fully covered by liquid. Pour your brine into the container, completely covering your game hen.

Return to the refrigerator and allow to brine for at least 12 hours and up to 24.

Pre-heat your oven to 425F/218C.

Remove your hen from the brine and pat dry with a paper towel. Place 1 tablespoon of butter inside the cavity of the bird.

Place your hen on a roasting rack in roasting pan breast up and roast for 25 minutes. Baste the bird with melted butter and drop the temperature of the oven to 400F/204C and roast for another 25-30 minutes, basting with butter every 15 minutes or so.

Before serving, do an internal temperature check, making sure the temperature at the thickest part of the hen registers at least 165F/73C.

Once done roasting, allow to rest for 10 minutes before carving and serving.

DEATH BY CHOCOLATE



INGREDIENTS

To make the black candy melt skull:

- 1 2 part chocolate skull mold.
- 1 Chocolate cupcake
- 1 Cup black candy melts
- 1 Scoop raspberry sorbet
- 2 Cups Blood Ganache
- Fresh raspberries

In a microwave safe bowl, melt your black candy melts by first zapping them for 30 seconds. Stir and then continue to microwave in 15-second bursts, stirring between each burst until the chocolate is completely melted and smooth.

Fill both sides of your skull mold with your melted black candy melts and tilt to fully coat the sides. Turn your molds over on top of waxed paper and allow to drain for 5 minutes. Place into the freezer and allow to firm up.

While your chocolate is firming up, cut the rounded top of your cupcake off, creating a flat surface.

When your black candy melt skull halves are completely set, gently remove both halves from the molds. Using more melted black candy melt, glue the two halves together, creating a full skull.

Using a bit more of your melted black candy melts, secure your cupcake to the center of your plate (this will make assembly easier later.)

Heat up a hot pan and use it to gently melt the bottom of your skull off. You want to reveal a hole that is large enough for your skull to fit over your cupcake comfortably.

INGREDIENTS

To make the blood ganache:

- 1 Cup white candy melts
- 1 Tablespoon corn syrup
- 3/4 Cup heavy cream
- 3 Tablespoons corn syrup
- 1/2 Teaspoon vanilla extract

To make the blood ganache:

In a small saucepan, combine together your heavy cream and corn syrup over medium heat. While it's warming up, roughly chop your red candy melts. When the cream and corn syrup begin to simmer, add in your chopped red candy melts and stir until smooth. Remove from heat and add in your vanilla extract.

Time for assembly!

Place a scoop of raspberry sorbet on top of your cupcake.

Gently place your skull down on top of your sorbet and cupcake.

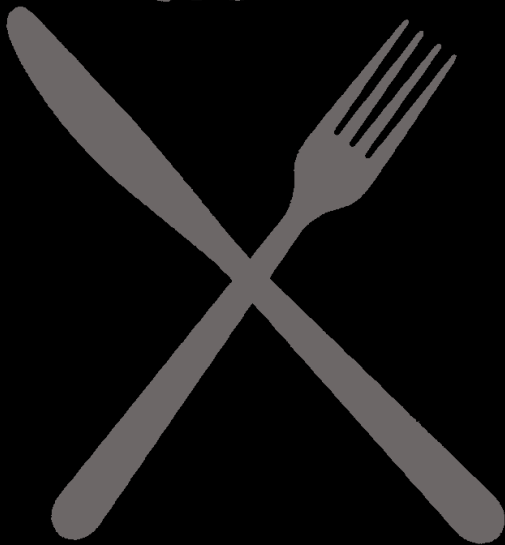
Decorate your plate with your fresh raspberries.

To serve, reheat your ganache until it is again simmering but **NOT** boiling!

Drizzle slowly over your skull, focusing on the top.

As you pour, the hot blood ganache should melt your black candy melt skull, revealing the raspberry sorbet and cupcake inside.

Bone



Appetite!