



The Vampire Murder Mystery Dinner Party Game  
<http://www.printablemysterygames.com>



## Preparing the meal for the Vampire Murder Mystery game.

I had a wonderful time preparing this meal for my guests and combined with the game it was a big success. However, as host I always try and play the game as well, unfortunately this menu is a little too complex to prepare as well as being part of the game. Even after preparing everything else in advance, the Lamb itself is a time sensitive process and I could not let my guests wait while I prepared and assembled each course.

***So if you would like to play the game as well as host*** you may have to switch up the main course for something more convenient. But definitely do the soup, salad and dessert recipes, that mostly can be prepared in advance.

Also, I always test new recipes a week or so in advance. I never experiment on my guests with recipes I haven't tried, especially on important evenings. So take the time and test these recipes, take notes on small changes you may need to make and enjoy them a week or so before your party. ***NOTE: I have left the recipes in their original proportions. 4 - 6 servings. So that you can test them in advance. They will all need to be doubled up for 10 servings.***



## Bloody Mary Cocktail *(with flying pickle bats)*

Yield: 1 Cocktail

Add these ingredients, in a cocktail shaker:

1 handful of Ice  
3 oz tomato juice  
1 1/2 oz vodka  
1/2 oz lemon juice  
1 dash of Worcestershire sauce  
1 pinch salt  
1 pinch pepper  
Hot pepper sauce to taste.

Shake it up, strain it into a Collins glass, and then garnish your perfect Bloody Mary with these flying bats and a stalk of celery. Or switch it up and use Martini glasses.



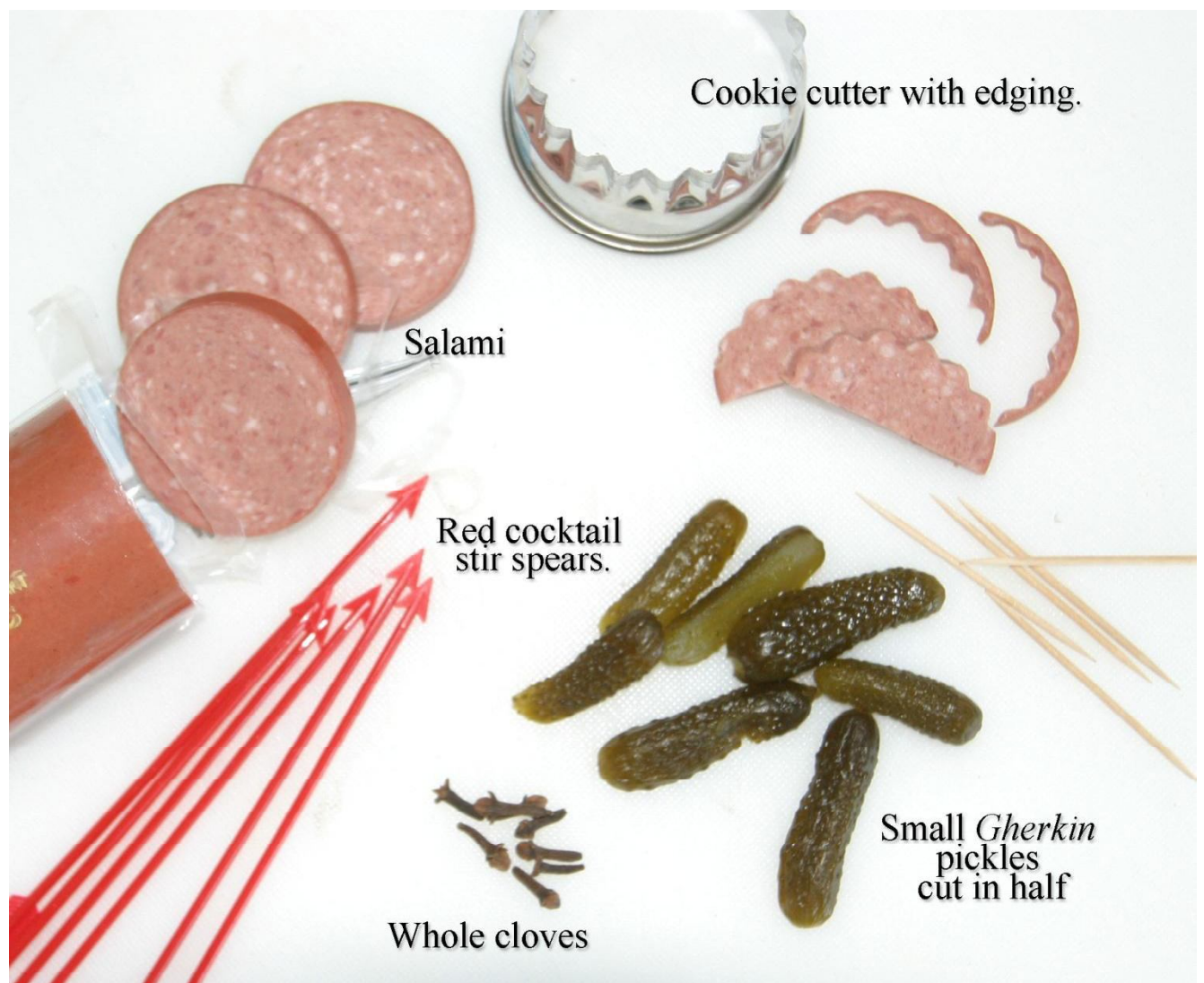
*Treat your guests to a creepy drink  
with a scrumptious garnish of  
pickle salami bats!*

*Instructions on following page.*

## *Pickle Salami Bats*

Cut the salami slice in half. You will be able to cut two wings from each slice. Using a metal miniature circle cookie cutter, press half circles along the curved edge of the salami. Use a tiny gherkin pickle sliced lengthwise for the bat body.

Press the stems of whole cloves into the wide end of the gherkin for eyes. You may need to poke a whole first with a toothpick. Push the wings and then the body onto a red plastic skewer. Also warn your guests not to eat the cloves!



## Bloody Mary by the pitcher (serves 10)

If you are serving only one cocktail and it is the Bloody Mary then there is no question that you should make it ahead of time and by the batch!

### Ingredients

Vodka 20 Parts\*  
Tomato Juice 32 Parts  
Lime Juice 1 Part  
Lemon Juice 1 Part  
Tabasco® 4 tsp  
Horseradish 2 tbs  
Worcestershire Sauce 1 tbs  
Celery Salt 1 tsp  
Black Pepper 1 tsp  
Salt ½ tsp  
Smoked Paprika 1 tsp  
Lime 1 Wedge

\*One part means "one unit of whatever you are measuring with"; they are used to ensure the right ratio of ingredients. Generally "one part" is one shot, probably 1.5 oz or 4cl, depending on your jigger size. Now, if you're making a jug full, like a pitcher of Bloody Mary's for example, you need to use the same proportions, or parts. If you can't figure that out, just estimate the number of glasses you want to make and use your jigger.



### Preparation

1. In a pitcher with a tight-fitting lid, combine all ingredients except Vodka.
2. Close the pitcher and shake well.
3. Rub the lemon or lime wedge around the rim of each highball glass and then roll glass in remaining celery salt.
4. Fill each glass with ice cubes, fill 1/3 with Vodka and fill up with the Bloody Mary mix.
5. Garnish each glass with a long celery stalk, and salami bats.

*Add a fun idea: print and frame "The Bloody Mary Legend" at the end of this document, and place it where you will be serving your Bloody Mary cocktails.*



## Spider Bisque Soup *(Thai Curry Pumpkin Soup)*



Make this soup in advance and store it in the refrigerator, saving time on the day of the party. This also gives you an opportunity to allow the soup to cool down, and then process it through a blender to give it a real smooth finish. This recipe makes 7 cups if you use the cream (optional final ingredient), or 14 half servings. You may need to double the recipe for 10 full cup servings.

### Ingredients

- 3 tablespoons vegetable or coconut oil
- 1 tablespoon salted butter
- 2 cups pure pumpkin meat
- 1 medium onion, peeled and finely diced
- 2 cloves of garlic, peeled and finely minced
- 1 tablespoon fresh ginger root, peeled and finely minced
- 1 tablespoon red Thai curry paste. *Start with half, it gets hot quickly!*
- 3/4 cup coconut milk
- 3 cups chicken or veggie broth
- 1/4 cup medium-dry sherry
- 2 tablespoons sugar
- 1 cup cream (adds a richness)

## Directions

1. Heat oil and butter over medium-low heat, in a large, heavy-bottomed pot. Add onion, ginger, garlic and stir, cooking until just softened and translucent, not browned. Add sherry, curry paste and stir until smooth, with no lumps remaining.

2. Add pumpkin meat, broth and coconut milk, sugar and blend well, until completely smooth and integrated. Taste and adjust for seasoning – saltiness and spicy heat. Simmer on low for about 15 minutes then add cream. While piping hot, ladle into individual bowls. Serve each with a sour cream web and olive rosemary spiders. Makes seven 1 cup bowls with the optional 1 cup cream added.

### How to create a sour cream spider web.



The web is made from a 3 to 1 ratio of sour cream and milk. 3 tablespoons of sour cream and 1 tablespoon of milk. Since sour cream differs from place to place in thickness you will have to experiment a little and practice! I purchased some cans of tomato soup to practice on, until I got it right. If the mixture is too loose and the soup too thin the swirl just sinks. It's important that your soup has some body to support the swirl and that the cream mixture is thick enough as well.

Combine both the sour cream and milk in a squeeze bottle and shake. Begin in the center and squeeze out three circles each getting larger. Take a toothpick and run it along the sour cream circles from the middle outward creating the spider web design.

## How to create olive and rosemary spiders.



Purchase a can of medium black pitted olives. Cut the olives in half and poke three holes on each side. Fit the holes with fresh rosemary leaves and viola...instant spiders. Place two spiders on the side of each bowl of soup on the opposite side of the sour cream spider web.

*Photo from dinner party; Menu cards to be placed at each place setting, or shared by two.*





## Eyes and Things Salad

*(Cranberry Pecan Salad with radish eyeballs)*



This recipe make four good sized salads, I always serve a "smaller" salad course and by doubling these amounts you should be good for 10 servings.

### Ingredients:

- 8 cups mixed greens
- 2 apples, sliced thin (skin on)\*
- 1 cup dried cranberries
- 1 cup raw pecans
- 4 tbsp. crumbled goat cheese (optional)
- 2 tbsp. extra-virgin olive oil
- 2 tbsp. balsamic vinegar
- 1 clove garlic, minced
- 1/2 tsp maple syrup
- 1/8 tsp. dried mustard
- Dash salt and black pepper to taste

## Directions

1. Combine olive oil, vinegar, garlic, maple syrup, dried mustard, salt, and pepper. Set aside.
2. Place mixed greens, cranberries, and pecans in large bowl and toss with dressing, reserving about 1 tablespoon.
3. Divide evenly among four plates, top with apples, goat cheese and radish eyeballs (2 per) drizzle remaining dressing over top, and serve.

### How to create radish eyeballs.



Your eyeball radishes can be created the morning of your party and put in a plastic container and stored in the refrigerator until they're ready to be used, as well as the olive spiders. (You'll need 20 eye-balls for the salads and 20 spiders for the soup.)

Find radishes at the market in their natural state with roots attached. Cut the front tip of the radish off, leaving the root on the other end. Using a potato peeler, peel the radish lengthwise, creating wiggly lines with the red skin (veins) along the sides of the radish.

Using the tip of the potato peeler dig a small hole in the front of the radish and insert a slice of green olive. Some jars of olives come with orange pimentos, and I just buy these and cut up the pimento in 1/4 inch lengths and insert them into the olive slice.



## Silence of the Lambs

*(Rack of Lamb with Autumn vegetables)*



A rack of lamb typically come with eight ribs. One rack is good for 4 guests at two ribs per person, which makes it tricky if you are serving 10 people, unless like me, you have two vegetarians at your table. In which case I only bought 2 racks (8 guests), and served my two veggie guests a different meal (stuffed red peppers). Otherwise you may need to purchase three racks. The following recipe is for 1 rack of lamb, so you can test the recipe first, before serving it to your guests.

***You will need to double this recipe for 10 guests*** as well as making sure you have 20 ribs of lamb.

## Rack of Lamb

1 Frenched lamb rib rack 1 1/2 to 2 pounds for each rack.  
Possibly 2 racks for 10 people. (2 chops each, double the following recipe)

You'll need: Salt, Pepper, Olive oil, Herb crust, Mustard coating.

### Herb crust for 1 rack

1 large cloves garlic, chopped fine  
2 tbsps fresh parsley, chopped  
1 tbsps fresh thyme, chopped  
1/2 cup fresh breadcrumbs  
2 tbsps olive oil

*Combine the garlic, parsley, thyme, and breadcrumbs in a bowl.  
Moisten with olive oil so that it holds together.*

### Mustard coating for 1 rack

2 tbsps Dijon mustard  
2 tsps fresh rosemary, chopped  
2 tbsps olive oil  
1 tbsps lemon juice  
salt and pepper

*Stir ingredients together in a small bowl.*

**Prepare the lamb:** Bring rack of lamb to room temperature, about 1 hour. Heat oven to 475°F. Season the rack of lamb with salt and pepper all over. Heat a little olive oil in a sauté pan and sear all sides of the meat, a few minutes per side until browned. Remove the rack from the pan to a plate and brush the mustard mixture over the meat.





Press or roll the meat in the herb crust mixture. I used my hands, which seem to work best. It helps to gently press the crust onto those hard to stick spots. Wrap each of the rib bones with a piece of foil to prevent charring of the bones during roasting. Place the lamb on a roasting rack in a baking dish (a roasting pan is too big for these little guys unless you are roasting multiple racks).



Roast in the middle of the oven until the desired temperature is reached (use a meat thermometer or probe). Typically you want the internal temperature to reach 5°-10°F LESS than your target temperature because it will continue to rise when you let the meat rest. **Approximately 25 to 30 minutes.** Remove the rack from the oven and allow to rest for five minutes before carving. Final temperatures for the lamb after a five-minute rest: rare – 115°-125°F, medium rare – 125°-135°F, medium – 140°-145°F. It's not recommended to let it cook beyond medium. Carve the rack and serve.

I like to serve the lamb with a wine sauce (wine sauce to follow), and add my favorite sidedishes. Pictured below, glazed baby carrots, roasted potatoes and steamed brussel sprouts.

**Note:** *I have cooked this Lamb recipe many times and although the oven temperature and cooking times were always the same, the doneness of the meat varied. This may have been due to other condtions, lamb size, humidity etc. That is why it is good to test a recipe before serving it to your guests. If, when carving you find the meat is too rare, as I did on one occasion, instead of putting the whole rack back into the oven, I simply continued to carve it up and then placed the individual ribs on a cookie sheet for an addition 10 minutes in the oven. You may also want to place a sheet of tin foil over the lamb for the last 10 minutes of cooking if you see that the bread coating is browning too fast.*

## Classic French wine sauce

*Photo from dinner party.*

### Ingredients

250g shallots , sliced  
4 tbsp olive oil  
1 garlic clove , lightly crushed  
sprig rosemary  
5 tbsp balsamic vinegar  
400ml red wine  
400ml beef stock  
1 to 2 tablespoons butter  
salt and pepper, to taste

### *Preparation:*

Sauté the shallots in a medium saucepan with the oil over a high heat for about 3 minutes until lightly browned, stirring often. Season with ground black pepper and add the garlic and rosemary. Continue cooking for a further 3 minutes, stirring often to prevent the shallots burning.

Pour in the vinegar and cook until evaporated away to a syrup, then pour in the wine and cook until reduced by two thirds.

Pour in the stock and bring to the boil. Turn down the heat and simmer until reduced by two-thirds again, to around 250ml. Remove the garlic and rosemary. Add a little salt to taste and finally whisk in the butter. *Makes aprox 1 cup .*





## *A second simpler lamb recipe*

# Lamb Chops with Pomegranate Red-Wine Sauce

If you don't want to prepare such an elaborate lamb course as the one above, here is a second more simpler recipe. I made the sauce one day in advance and kept it in the fridge. The sauce is really the time consuming part of the recipe, so it's great to make it the day before and simply reheat it. You only use a few table spoons per person, but you may want to make two batches of it. I suggest doing it in batches because if you simply double it, it's harder to estimate the reduction. Makes about 1 cup.



*Pictured here without side vegetables.*

20 lamb rib/loin chops (2 per guest)  
Salt and freshly ground black pepper  
4 Tbs. extra-virgin olive oil  
1/2 cup minced shallot (about 1 large)  
1 cup pomegranate juice (such as Pom brand)  
1/2 cup full-bodied dry red wine  
1/2 cup homemade or low-salt chicken broth  
3 Tbs. balsamic vinegar  
2 Tbs. fresh thyme leaves, finely chopped  
1 Tbs. honey  
4 Tbs. cold unsalted butter, cut into small cubes

Liberally season the lamb chops with salt and pepper on both sides. Heat the olive oil (Start with 2 Tbs) in a 12-inch sauté pan over medium heat. Add chops (cook in batches) until brown on the bottom, 4 to 5 minutes. Turn, and cook until an instant-read thermometer reads 130° (for medium rare) and chops are evenly browned, 3 to 4 minutes more. Keep the chops warm on a platter covered with foil. Pour off and discard all but about 1 or 2 Tbs. fat from the pan.

**Pomegranate Red-Wine Sauce:** Sauté shallots in a bit of oil, or remaining fat from the pan, stirring constantly, until browned, 1 to 2 minutes. Add the pomegranate juice, wine, chicken broth, vinegar, thyme, and honey and cook, stirring, until the liquid is reduced by half, 7 to 10 minutes. Reduce the heat to medium low and swirl in the butter until it melts. Taste and adjust the seasoning with salt and pepper. Transfer the chops to dinner plates and serve with the sauce, and your choice of side vegetables.

## Coffins and Zombie Pots for dessert!



*Photo: Pure dark chocolate coffins filled with Espresso Crème Brûlée, with fondant shapped shovel and chocolate gravestone. Sugar rose, crushed Oreo cookies and green flaked coconut.*

This is one of my favorite desserts. It is a no bake Espresso Crème Brûlée, that takes about 30 minutes to make, and an hour in the freezer. Once the Crème Brûlée is made it can be served in any number of imaginative ways. You can create small Zombie pots, or a complete Grave yard scene. This was a great grand finally to the final round of the Vampire Murder Mystery Game.

If you are serving this to a younger group, who may not want the "Espresso" part of the desert, you can either omit the 2 tablespoons instant- espresso powder, or substitute the Crème Brûlée entirely and simply fill the Zombie pots or the chocolate coffins with your favorite filling, such as vanilla or chocolate pudding.



## No bake Espresso Crème Brûlée



This recipe fills four ramekins or 3 to 4 inch Crème Brûlée bowls. Or it fills approximately 4 chocolate or cake coffins. *So you will have to double or triple it up for 10 servings.*

### Ingredients

- 6 ounces white chocolate, coarsely chopped
- 3 large egg yolks
- 2 tablespoons instant- espresso powder
- 2 tablespoons granulated sugar
- Pinch of salt
- 1/2 cup heavy cream
- 1/4 cup whole milk

### Directions

1. Place chocolate in a heatproof bowl. Arrange four 4 1/2-inch Crème Brûlée dishes (1 inch deep) on a baking sheet. Freeze. Or have chocolate coffins pre-made and ready in the freezer.

2. Meanwhile, whisk together yolks, espresso, granulated sugar, and a pinch of salt until sugar has almost dissolved. Bring cream and milk to a boil in a saucepan; gradually whisk about half of this into yolk mixture. Return mixture to saucepan; whisk. Cook over medium-low heat, stirring, until mixture is thick and reaches 175 degrees on an instant-read thermometer, about 6 minutes.

3. Pour over chocolate, and whisk until chocolate has melted and is smooth. Divide among molds, and freeze until firm but not frozen, 45 to 55 minutes.

*Serves 4*



***\*Important!*** *If you are using chocolate coffins, wait for the mixture to cool down before you fill them, ( about 15 minutes) or you risk the coffins melting. Then freeze as directed.*

***The following are some serving ideas for the Espresso Crème Brûlée;***



*Zombie and Graveyard pots filled with no bake Crème Brûlée, and topped with Oreo cookie crumbs, green flaked coconut and sculpted chocolate and fondant accessories.*

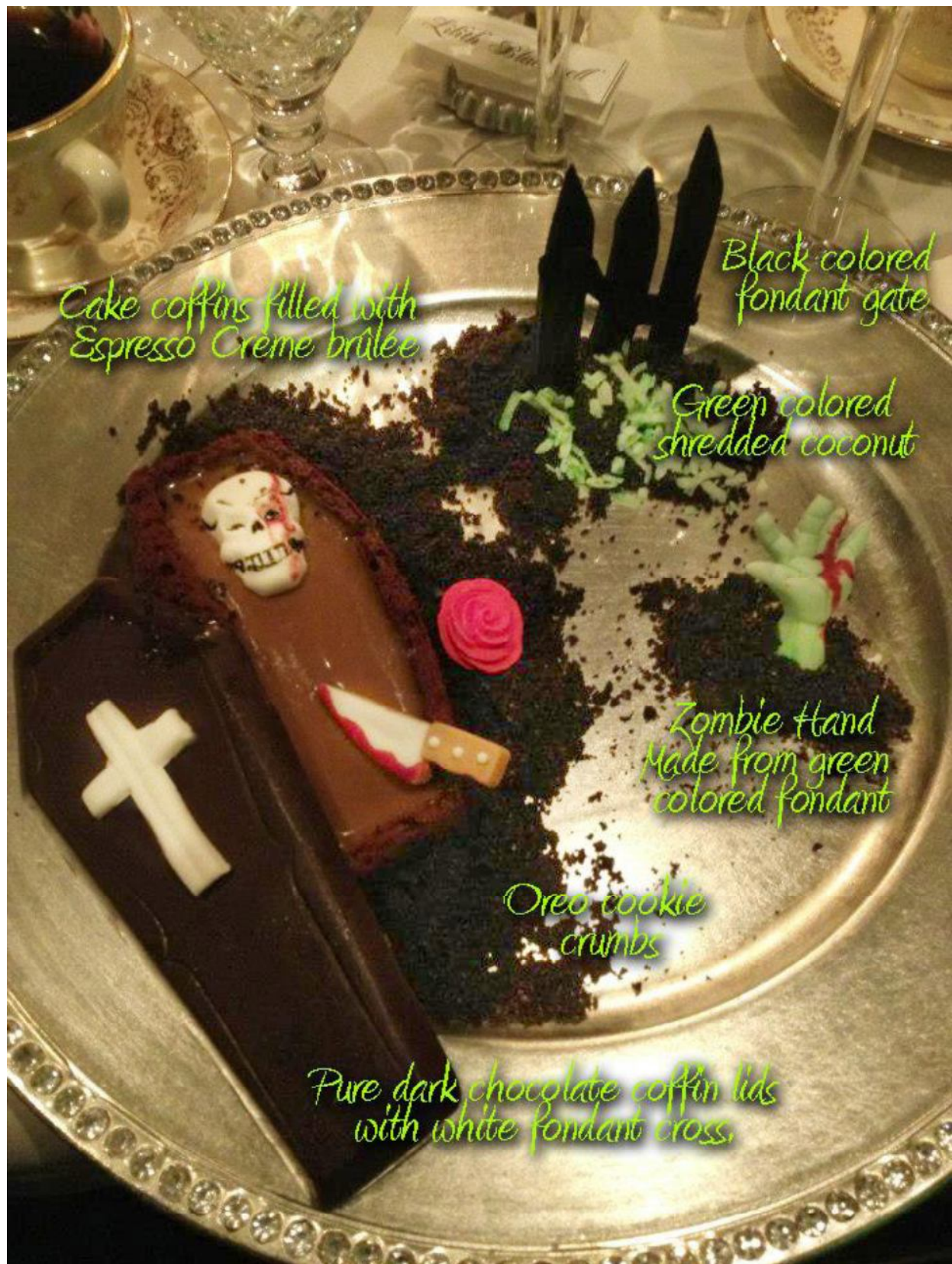




*You can also create coffins with a cake mix and a coffin cake pan bought at Wilton online; <http://www.wilton.com>. There are no coffin covers with this choice. The chocolate molds I used for the tombstones and coffins can also be bought at the same place.*







*Photo from dinner party. The graveyard desserts were served on diamond rimmed silver charger plates.*

## My Schedule

*I tested all of the recipes 2 to 3 weeks in advance, taking notes on any small changes. I printed and prepared all of the game materials 1 week in advance and decorated the dining room 1 week in advance as well.*

-All of the chocolate coffins were made 3 days in advance and kept in the fridge.

-The soup was made 2 days in advance and kept it in the fridge.

-I prepared the wine sauce 1 day in advance and kept it in the fridge.

-All of the fondant shovels, zombie hands, and fences were made the night before, as well as the green coconut flakes, and Oreo cookie dirt, all ready for assembly.

-The day of the party I prepared the cocktail bar in the morning and created the Bloody Mary bats, radish eyeballs and spider olives, and kept them in the fridge.

-Late morning I set my table, and put out the game booklets and clues next to the player's dinner plates, preparing the game.

-I made the Crème Brûlée and filled the coffins in the afternoon, leaving them in the fridge. But I did not assemble the dessert graveyard scenes until my guests were on round three of the game and enjoying the main course of dinner.

-I made my pitcher of Bloody Mary's 1/2 hour before the guests arrived.

-I prepared each course while the game was being played. While they were on soup, I assembled the salads. While they were on salad I prepared the Lamb. etc ( I had a friend help me in the kitchen with the assembly of the courses and serving the dinner!)

***We all had a wonderful time!***



See the *labels* file for printable menus, place cards and wine labels. All of which come with the CD software or download.



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# The Bloody Mary legend

Legend says that Mary was an only child, her dad a doctor. One night, her father found her with eyes open, and without breath. At midnight he dug a hole, buried Mary in a coffin, and covered the coffin with earth.

In case Mary was actually not dead and had been somehow influenced by a spirit or sleeping spell he put a rope inside the coffin and attached it above ground to a stick and a bell, in case Mary was still alive she could ring the bell.

Her mother stayed on top of the grave for hours, crying, but the father realized she was going to freeze in the cold and he knew he had to get her inside. After they were gone, Mary rang the bell but her father didn't hear. When he went back outside in the morning, he saw the stick and bell on the ground. He rushed to open the grave, and he took out the coffin, but Mary was already dead, there was blood all over her hands and her father could see scratches on the inside of the coffin, her nails covered in blood.