

PURKIN' PUMPKIN

Ingredients:

For the Pumpkin Setup:

1 small to medium pumpkin (round works best)
Tortilla chips, pita chips, or veggie dippers
(Optional) Small bowl of queso or salsa to place in the top of the pumpkin

For the Guacamole:

- 3 ripe avocados
- 1 small lime (juiced)
- 1 small tomato (seeded & diced)
- 1/4 cup red onion (finely chopped)
- 1 jalapeño (seeded & minced — optional)
- 2 tbsp fresh cilantro (chopped)
- 1/2 tsp salt (more to taste)
- 1/4 tsp ground cumin (optional)

Instructions

- **Carve the pumpkin:** Slice off the top, scoop out the insides, and carve a simple face with a wide, open mouth.
- **Mix the guacamole:**
 - Mash avocados in a bowl until mostly smooth but still a little chunky.
 - Stir in lime juice, onion, tomato, jalapeño, cilantro, salt, and cumin.
 - Taste and adjust seasoning.
- **Assemble the puke effect:** Place the pumpkin on a large serving platter. Spoon the guac so it looks like it's flowing out of the mouth and pooling onto the platter.
- **Add chips & extras:** Arrange tortilla chips or veggies around the "puddle." For an extra creepy bonus, hollow out a spot in the top of the pumpkin and nestle a small bowl of salsa or queso inside — giving guests the option of guac or "pumpkin brains."



Serving Tips

- **Keep it fresh:** Press plastic wrap against the guac's surface until serving, or stir in extra lime juice to prevent browning.
- **Light it up:** Drop a battery-powered tea light inside the pumpkin for an eerie glow.
- **Gross it out:** Drizzle a little salsa through the guac puddle for a "chunky" stomach-turning effect that's still delicious.

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