

11th ANNIVERSARY SPECIAL ISSUE

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25

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GHOST tours + mouth-watering
**VAMPIRE
DINNER**

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SANGUINE SATISFACTION

A lush vampire-style dinner is perfect for Halloween—or any romantic occasion

BY COURTNEY DIAL • PHOTOS BY KATIE HORRELL



It's no surprise that vampires are all the rage this year with the popularity of *True Blood*, *The Vampire Diaries*, *Twilight* and *The Gates*. Trade in the pumpkins and ghosts for a vampire dinner party this Halloween, and treat your friends to a nightmarish culinary adventure—in a good way, of course.

- Dim the lights and break out your unpolished **silver and candelabras** for an antique, gothic look. Incorporating a touch of silver with your flatware, serving dishes or even silver place card frames helps add a touch of glam to the table. Set flat, **mirrored glass** down the center of the table to add a reflecting glow and catch any dripping candle wax.
- **Black velvet** makes the perfect table covering topped with a variety of red, black and silver dinnerware. Just head to your favorite fabric store and have it cut to the length of your table with extra for an overhang (plan about 6 inches for each side for the overhang).





- Setting the mood for a vampire dinner starts with **candles**—lots of them. A variety of flickering red and black candles helps create a dark and creepy atmosphere. Make your own blood-dripped candles by melting red candle wax over a white candle. Use tall candlesticks and small votives to add variety and create a glowing centerpiece.
- If you have a **chandelier**, hang red or crystal jewels to add a sparkling shimmer above the flickering candles. Even silver or red metallic curling ribbon adds a similar effect when strung across the chandelier and down onto the table.
- If you want to get even more creative with your **candles**, try floating them in a tall vase or several martini glasses filled with red- or black-dyed water.



A DIFFERENT APPROACH: VAMPIRE COCKTAIL PARTY

Rather than a sit-down dinner, host a vampire cocktail party by setting up your main table as a **build-your-own vampire cocktail bar**.

- Set out a variety of mixers and liquors for your guests and be sure to include **Blavod black vodka** to create a ghastly colored drink.
- Rim **cocktail glasses** in a mixture of red food coloring and corn syrup for a “blood-rimmed” look.
- Create simple **labels** such as “Blood Red Wine” and “Vampire Potion” to cover your wine labels (Martha Stewart also sells pre-made labels at craft stores).
- Frame a spooky welcome message or cocktail recipes in **black frames** on the table. Set out appetizers like “Bloody Mary Fondue” and wrap small chocolates in labels reading “deathly bites” and “devilish morsels.”

SOURCES

- Tall red candlesticks from The Registry, 335 Main St., Franklin (615) 595-2323
- Red candle votives from The Iron Gate, 338 Main Street, Franklin (615) 791-7511
- Red wine goblets from HeyDay Gifts, 334 Main Street, Franklin (615) 472-1816
- Various fabric, candles and other accessories are available at local craft stores.

To see more party planning ideas, visit pizzazzerie.com



DINING

Your guests will surely want to sink their teeth into some tantalizing treats so we've created a menu full of devilish delights. (Be sure to omit the garlic!) Send your guests off into the dark night with a miniature loaf of coffin cake or red velvet vampire cake for a tantalizing midnight treat. Wrap the small loaves in cellophane bags tied with a black or red satin ribbon.

MENU

Blood Orange Salad

Spinach topped with blood oranges, red onions, and tossed with lemon vinaigrette

Steak Through the Heart

Marinated beef round steak

Devil Hair Pasta Pesto

Angel hair pasta with basil and parmesan

Red Devil Demon Bites

Dark chocolate cake topped with chocolate ganache

COUNT'S COCKTAILS

Black Death

Devil's Blood

Vampire Bite

Recipes found in *Love at First Bite: The Complete Vampire Lover's Cookbook* by Michelle Roy Kelly and Andrea Norville (Adams Media, \$12.95 paperback).

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For more photos, recipes and vampire-inspired entertaining, go to the TASTE section of nashvillelifestyles.com.