

White Castle®



**SCROLL OR PRINT FOR FUN
WAYS TO SPOOK-IFY YOUR
WHITE CASTLE SLIDERS!**





HALLOWEEN MARTIAN SLIDER

THESE SLIDERS TASTE OUT OF THIS WORLD!

INGREDIENTS

White Castle Classic Cheese Sliders
Green Olives (or grapes if preferred)
Curly Fries
Toothpicks

DIRECTIONS

1. Prepare White Castle Cheese Sliders following the directions on box.
2. Create the Martian's eyes by skewering 2 olives on toothpicks then pressing into the top of the slider bun.
3. Insert 2 more toothpicks behind the eyes and to hold two curly fry antennas
4. Place curly fries on toothpicks.
5. Serve and enjoy!



HALLOWEEN SPIDER SLIDER

SPIDER SLIDER - FUN TO SAY AND FUN TO EAT!

INGREDIENTS

White Castle Jalapeño Cheese Sliders
Pineapple Chunks
Pickle Slices (for best results use chips)
Ketchup
French Fries
Toothpicks

DIRECTIONS

1. Prepare White Castle Sliders following the directions on box.
2. Create spider eyes by skewering 2 pineapple chunks on toothpicks then pressing into the top of the slider bun.
3. Add ketchup dots to pineapple chunks to finish spider eyes.
4. Position the halved pickle chip under the top bun to create a tongue.
5. Add 3 french fries on each side of slider under top bun for spider legs.
6. Serve and enjoy!

To increase the fun, get creative with the ketchup to draw a web on the plate!



ROBOT SLIDER

CONSTRUCT THESE YUMMY SLIDER ROBOTS! NO ROBOTICS DEGREE REQUIRED.

INGREDIENTS

White Castle Classic Cheese Sliders
Cucumber, cut into small squares
Carrot Strips
Black Olives
Mini Pretzel Sticks
Tin foil
Toothpicks, broken in half

DIRECTIONS

1. Prepare White Castle Cheese Sliders following the directions on the box.
2. Create robot antenna by cutting a small X into the top of the Slider bun and inserting a twisted piece of tin foil.
3. Create robot eyes by skewering black olive slices and cucumber pieces on toothpick sections and press them into the top of the Slider bun.
4. Cut two lines above robot eyes to create small pockets for carrot strip eyelashes. Gently press carrot strips into these pockets.
5. Insert one pretzel stick on each side of Slider to create robot arms.
6. Serve and enjoy!



HALLOWEEN SLIDER MONSTER

FEAST YOUR EYES (OR SHOULD WE SAY EYE) ON THIS DELICIOUS MONSTER!

INGREDIENTS

White Castle Original Sliders
Green Olives (or grapes if preferred)
Curly Fries
Toothpicks

DIRECTIONS

1. Prepare White Castle Sliders following the directions on box.
2. Create the Martian's eyes by skewering 2 olives on toothpicks then pressing into the top of the slider bun.
3. Insert 2 more toothpicks behind the eyes and to hold two curly fry antennas.
4. Place curly fries on toothpicks.
5. Serve and enjoy!



UNI-KITTY SLIDERS

IS IT A UNICORN? IS IT A CAT? IT'S BOTH!

INGREDIENTS

White Castle Classic Cheese Sliders
Black Olives
Shredded cheese
Tortilla Chips
Nacho twists or rolled corn chips
Toothpicks, broken in half

DIRECTIONS

1. Prepare White Castle Cheese Sliders following the directions on the box.
2. Create Uni-Kitty horn by cutting a small X into the top of the Slider bun and inserting a nacho twist or rolled corn chip.
3. Create Uni-Kitty eyes by skewering black olive slices on toothpick sections then pressing into the top of the Slider bun. Smaller pieces of black olive can be used for eyelashes and should stay in place on their own.
4. Break off tortilla chip corners and press them into the Slider bun to create ears.
5. Add shredded cheese in front of the Uni-Kitty horn to create a mane.
6. Serve and enjoy!



White Castle®

HAUNTED LIBATIONS

KEEP SCROLLING FOR
CHILLING COCKTAIL AND
MOCK-TAIL RECIPES!





THE ULTIMATE CRAVER

WC SLIDER BLOODY MARY

INGREDIENTS

6 WHITE CASTLE® Sliders of your choice
Bloody Mary mix
5, 12-inch wooden skewers

OPTIONAL GARNISHES

Hard-boiled egg
Green olives
Cherry tomatoes
Cheese cubes
Bacon strips
Breakfast sausage
links
Mini waffles
Celery stalks
Pickles



DIRECTIONS

1. Prepare White Castle Sliders and your favorite garnish options according to their packaging directions.
2. With each individual skewer, alternate stacking Sliders and your chosen garnishes. Recommend having a mix of sweet, savory, and steamy flavors.
3. Prepare a Bloody Mary using your preferred recipe and pour into your preferred mug or glass.
4. Place each skewer inside the mug, and enjoy!

Pro Tip: A glass mug can support more Sliders than a normal glass. The bigger the mug, the more garnish you can use!



TRIPLE S



Pair with **WHITE CASTLE**® Classic Cheese Sliders for a hauntingly good dinner and dessert!

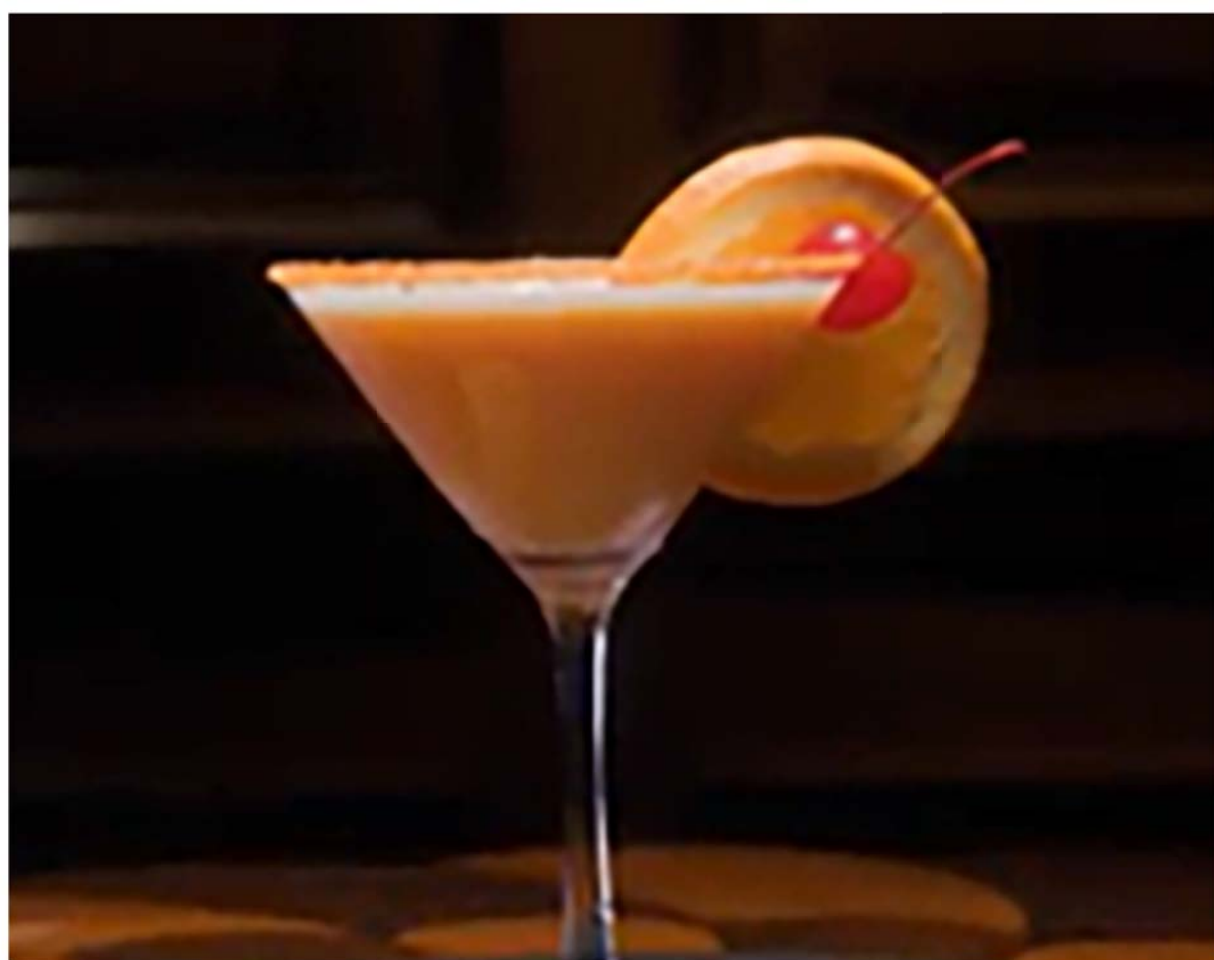
INGREDIENTS

8 oz. Any **Fanta**® fruit-flavored soda
1 Scoop Vanilla Ice Cream
4 oz. Ice
Orange sugar for the rim (optional)



DIRECTIONS

1. Blend together **Fanta**®, ice cream, and ice until combined.
2. Pour into martini glass, rimmed with orange sugar.
3. Garnish with an orange wheel and a maraschino cherry.





TEQUILA SUNSET

*Don't be scared of the spice. Try with **WHITE CASTLE**® Jalapeno Cheese Sliders!*

INGREDIENTS

- 1 cup **Simply Orange**®
- 3 oz Tequila
- 1 Jalapeño pepper, sliced in half lengthwise
- 2 tbsp Maraschino cherry juice

DIRECTIONS

1. Stir together **Simply Orange**® and tequila.
2. In a shaker, muddle jalapeño pepper, add **Simply Orange**® mixture and ice. Shake for 1 minute.
3. Strain cocktail shaker into 2 poco grande glasses. Gently pour cherry juice onto the back of a spoon on top of the beverage.
4. Garnish with maraschino cherries and jalapeño pepper slices.



DR. DUSK LIBATION

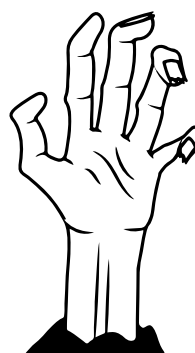
Pair with **WHITE CASTLE®** Jalapeño Cheese Sliders to spice things up when the sun goes down.

INGREDIENTS

1.5 oz. Vodka

6 oz. **Dr. Pepper®**

Maraschino cherry, black licorice,
lime and mint for garnish



DIRECTIONS

1. Stir vodka and **Dr. Pepper®** together in a cocktail glass.
2. Garnish with a maraschino cherry, black licorice, lime and a sprig of mint.

