
Brains On The Half Skull

Ingredients

Medium potatoes
Thin spaghetti
Spaghetti sauce

Procedure

Preheat the oven to 400°F. Wash the potatoes and cut them in half crosswise. Place the potatoes cut side up on a baking pan and bake for 40 minutes. While the potatoes bake, prepare the spaghetti in a medium sized pot according to the directions on the package. Then carefully drain the cooked spaghetti in a colander over the sink. A few minutes before the potatoes are ready, begin to heat the sauce (blood) in a small pot. Remove the potatoes from the oven, and scoop out the insides of the potatoes. You won't need the insides for this recipe, the empty shells will serve as the skulls. When the sauce begins to boil, remove it from the heat and combine it with the cooked spaghetti to make brains. Put a scoop of bloody brains in each skull.



Spaghetti On The Half Shell