

BLOOD RECIPES

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Here's the only recipe you need. Fake Blood = corn syrup, w/ red and blue food coloring (obviously an emphasis on the red, throw in some cornstarch if it's not thick enough/too translucent).

Adding Liquid Washing Detergent to any recipe will ensure that the blood washes out easily.

Realistic Looking Mint Blood

- * 2/3 cup Corn Syrup
- * 1/3 cup Water
- * 5 Tablespoons Corn Starch
- * 3 to 5 Teaspoons Red Food Coloring
- * 2 or 3 Drops Green Food Coloring
- * 1 Drop Peppermint extract, if desired.

Mix the Corn starch thoroughly with the water. Add the Corn Syrup. Mix well. Add red food coloring into the mixture, using only 3 tsp at first. Then add a couple drops of green food coloring to take the 'pink' edge off the red coloring. If the mixture is too light, add one or two teaspoons more red food coloring. Add an extra drop of green food coloring if the mixture gets too pink again (Real blood is slightly on the dark red to reddish brown side, when it's not fresh from the heart). Add one drop of Peppermint extract if you wish a fresh minty blood mixture. The concoction tastes quite pleasant, and can be used as makeup or a "Glass of Wine" for your vampire to drink.

I've also been informed that Milk can be added (instead of or with the cornstarch) to keep the blood from being too transparent. White glue was also given as a suggestion, but if you go that route I wouldn't suggest using the mixture on or in your mouth.

Clear Blood for Wine Glasses

Real blood is foggy or opaque, but clear liquid looks better in a wine glass. Try this recipe:

- * 1/2 cup Grenadine Syrup
- * 1/2 cup Corn Syrup
- * 1 to 3 Drops Green Food Coloring

Mix the Grenadine and Corn Syrup through each other. Add green food coloring one drop at a time, mixing thoroughly after each, until the 'pink' edge has been taken off the mixture. Pour into a wine glass, and swirl. The concoction looks very good under bright light, and moves with the viscosity of thick blood. If you plan to drink it, though, I recommend you cut it half-half with water.

Chocolate Blood

I was promised the recipe years ago, but only came across it quite recently. It was worth the wait. The mixture may seem odd, but it tastes pretty good, looks surprisingly like real blood, splatters like real blood, dries like real blood, and had several people asking me if I was really okay after that staged fight...

- * 1/2 cup water
- * 1 tablespoon cocoa powder
- * 3 or 4 tablespoon corn syrup
- * 1/2 to 1 teaspoon red food coloring
- * 2 drops yellow or green food coloring (optional)

Mix the cocoa powder thoroughly into the water before adding the other ingredients - it may help to use warm water. After adding the rest, blend the concoction well, and then wait for it to settle a bit. Either skim the bubbles & chocolate scum off the top with the edge of a Kleenex, or pour the mixture into another container. The longer it sits, the more the cocoa tends to settle to the bottom, which oddly mimics the effect of real blood separating.

If you splatter this mixture onto cloth, it makes neat two-part marks which dry into pretty convincing bloodstains. If you let it run from a victim's mouth and then let it dry, the blood darkens and cakes to the skin in much the same way real blood does. I can also say from personal experience that any washcloth used to wipe down the 'bloody' face afterwards looks remarkably realistic, too.

Gore Blood

- * 2/3 cup Oriental 'Cherry' Dipping Sauce
- * 1/3 cup Water
- * 1/2 Teaspoon Red Food Coloring
- * 2 or 3 Drops Green Food Coloring

Mix the Cherry dipping sauce with water, thoroughly enough to thin down the sauce into a goopy consistency. Add food coloring. Stir again, and let the sauce sit, preferably in a fridge. When needed, take it out and spoon it onto areas where 'gore' effect blood is needed. The blood will drip in glops & globs, but doesn't puddle out like watery blood does.

Buckets o' Blood

- * 1 Liter Corn Syrup
- * 5 Liters Water
- * 2 or 3 Tablespoons Red Food Coloring
- * 1/2 Teaspoon Green Food Coloring (optional)
- * A slosh of milk

Get a large pail to mix this all together. If you do not like the consistency you can either thin it with more water, or thicken it with sugar or corn syrup. The exact amount of food coloring you require will depend on the brand you buy, so you may need to play around with the measurements. If you make it too dark, just add more water again. Adding some milk will reduce the translucency of the mixture (real blood isn't see-thru, but if you want clear blood, leave the milk out of the recipe). Don't add too much milk or the blood will look pink!

The final product should splash like water, but be slightly shinier, and not soak into cloth quite the same way water does, leaving more of it on the outside of clothes so they look suitably bloodied. NOTE: This will stain clothing, so don't get it on anything important.

Buckets o' Blood 2

This is great for the 'hands-on' type of blood, and (from what I hear) also works well in bath-tub sized proportions.

- * 1 package plain gelatin or 1 package red colored Jell-O
- * 2 bottle red food coloring (especially if using plain gelatin)
- * 1 tbsp green food coloring
- * 1 - 5 gallons of water (depending on desired consistency)

Directions are simple: Follow the instructions on the side of the jello package, but double or quadruple the amount of water needed, and don't add any sugar. Doubling the water gives you a very slimy, gloppy jello which doesn't look a lot like blood, but can be fun to get kids to stick their hands into at halloween parties. If you use 5 gallons of water, you're going to have quite a thin runny blood, great for pouring over bloodied bodies in bathtubs or splashing on walls (especially if you can hose down the walls after - I wouldn't recommend this in your living room or parent's bedroom). You can play around with the recipe to get the desired consistency - gelatin is reasonably cheap and available in almost any grocery store.

Corn Syrup Blood

This is the recipe that pretty much everyone uses, and there's a lot of variations so feel free to experiment.

- * 16 oz. White corn syrup (Karo syrup - this is a US product, but adding golden syrup does the job just as well, alternatively just mix sugar and water and reduce on the stove until it becomes syrupy)
- * 1 oz. red food coloring
- * 1 oz. washing detergent
- * 1 oz. water

Add a drop of blue food coloring to create a more realistic color. Remove the washing up liquid if you want to make edible blood. Adding condensed milk makes it less transparent and more like real blood.

The blood is extremely sticky and can stain skin and clothes so makes sure it's washed off quickly. Use a stain remover on clothes.

Cardiff Red

Because of the food coloring used in a lot of blood recipes they tend to stain easily and can sometime look more purple than red. Here's a more natural alternative that's closer to a Spaghetti Western style arterial red. It also washes out of clothes easily and can be eaten reasonably safely (although why you'd want to eat it is beyond me).

Take a teaspoon or two of Arrowroot (a white powder used in baking that you can easily find in health food shops) and add to water heated on the stove. Stir continuously until the mixture becomes gloppy. Add a small amount of red children's non-toxic powder paint and stir in. The mixture should now be bright red. Add a tiny amount of brown powder paint or coffee concentrate (make this by adding a small amount of water to coffee granules) to darken the blood as required. Store in a bottle or jam jar and thin by adding water to make the blood the required consistency as and when you need it. For bullet hits you need to thin the blood quite a bit to allow it to spray out.

Low-Cost Blood

Add a few drops of red food coloring to the cheapest washing up liquid you can find. Add a drop of blue coloring or some coffee concentrate to create a more realistic color. Produces a runny blood that has a slight tendency to foam. Great for those bucket-of-blood effects on the cheap. Washes off reasonably well but tastes foul if you accidentally get it in your mouth.

MB2 Blood

Flour Base

1/2 to 2 level teaspoons of plain flour per cup (250ml). Mix flour into water completely (no lumps) before heating. Bring to boil then simmer for 1/2 hour. Stir frequently.

Cool before adding food color. Stir in any surface scum. Makes a good base for stage blood. Slightly slimy. Fairly low surface tension. Soaks and spreads well.

One cup batch of MB2:

- * 1 oz (29ml) Red food coloring (Durkee (R) brand or equivalent)
- * 1/8 teaspoon (.6ml) Green food coloring (Durkee (R) brand or equivalent)
- * Add flour base described above to a total of one cup (250ml).

There is no sugar and very little food in the MB2 formula so it's probably less attractive to insects. Shelf life is fairly short (days) at room temp.

Does not go rank but ferments a bit and loses viscosity.

This formula will temporarily stain skin. Seems to wash out of cotton cloths OK.

Cherry Red

Mix 1 cup water and 1 tablespoon flour. Bring to a boil and let boil for 3 min. Then let simmer on low for 15 min. Remove from heat and let stand around 5 min then mix in one 0.13 oz. package of black cherry (powder) kool aid mix. You will see the results right away. When I priced one packet of kool aid to the food coloring it was about a quarter of the price.

It is a little thick but a good color. Another cool part is if you do get some in your mouth or have to drink it as for a vampire movie, it tastes pretty good to.

Black and White blood

Alfred Hitchcock famously used Bosco chocolate syrup in Psycho. Any opaque chocolate syrup will do. Tastes great as well!

Jelly Blood

Microwave 3-4 bottles of glycerin then add one cube of strawberry jelly and mix until dissolved. Then add small amount of gelatin (1/5 of a packet) and then add red food coloring to desired effect. Keep stirring until mixed well. It is slightly runny but great for that reservoir dogs look in the back seat of the car. All ingredients are easily found in supermarkets.