

Cajun Blend / Lemon Pepper / Garlic Powder
Southern Green Tomato Casserole



FEATURING:
OUR CAJUN BLEND

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In the South, just about every good dish is fried - chicken, steak, pickles, and even green tomatoes! Here is a great dish for green tomatoes that is NOT fried, but has zesty Southern flavors. The Cajun Blend, Lemon Pepper, and Garlic Powder combine to give the green tomatoes an incredible flavor. Enjoy this as a terrific summer side dish or as a meal. It's so good, you may start loving green tomatoes as much as the red ones!

INGREDIENTS:

4 - 5 Green Tomatoes, sliced 1/4 inch thick	2 tsp Cajun Blend	2 cups (sharp) shredded cheddar cheese
1/2 tsp sugar	2 tsp Lemon Pepper	1 sleeve Ritz (plain, butter) crackers- crushed
1 tsp salt	2 tsp Garlic Powder	1/2 cup butter, melted
Pepper, to taste	1 cup chopped onion	

Directions: Preheat oven to 400 degrees. Coat with cooking spray, a 9x13 inch baking pan. Layer sliced tomatoes on the bottom of the prepared pan. Top tomatoes with half of each: sugar, salt, pepper, Cajun Blend, Garlic, and Lemon Pepper. Sprinkle over the seasoned tomatoes, half the onions and half of the cheese. Repeat the layers with the remaining tomatoes, spices, onions, and cheese. Top with the crushed crackers and then drizzle the butter over the crackers. Cover and bake for 45 minutes. Remove the cover and return to the oven for about 15 minutes or until the top is lightly browned.

True Cinnamon / Clove Powder / Ginger Powder
Old Fashioned Molasses Cake
 With Lemon Curd Topping



FEATURING:
TRUE CINNAMON & CLOVE POWDER

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This is a lighter version of the traditional Gingerbread Cake. This cake has less fat and sugar, but it is still loaded with flavor. True Cinnamon, Ginger and Clove Powder make it deliciously sweet & spicy. It is a great 'light' cake to serve anytime. Enjoy it with whipped topping, lemon curd, or applesauce.

INGREDIENTS:

2 Tblspns butter, softened	1/4 cup unsweetened applesauce	1/4 tsp Clove Powder
1/4 cup granulated sugar	1 cup flour	2 tsp Ginger Powder
1 egg	1 tsp baking soda	1/8 tsp salt
1/2 cup molasses	1 tsp True Cinnamon	1/2 cup hot water

Whipped Topping, lemon curd or applesauce for topping

Directions: In a small bowl, beat butter and sugar until crumbly. Beat in the egg, the molasses, and the applesauce. In another bowl, combine the flour, baking soda, spices, and salt. Add the flour mixture to the butter mixture, alternately with the water, mixing after each addition. Pour batter into a 9 inch square pan coated with cooking spray. Bake at 350 degrees for 20 -25 minutes or until a knife inserted into the middle of the cake comes out clean. Cool on a wire rack. Top each cake slice with whipped topping, lemon curd, or applesauce.