

Seafood Rub Blend / Lemon Pepper / Celery Salt
Summertime Shrimp Salad



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FEATURING

OUR SEAFOOD RUB

Here is one of my favorite summertime salads. Steamed shrimp are mixed with macaroni, vegetables, and fresh summer tomatoes to make this delicious salad. It is given a little spicy kick with the use of cocktail sauce (made with horseradish), our Seafood Rub and our Lemon Pepper blend. This is a perfect salad to serve on those hot summer evenings - so refreshing, and oh-so satisfying. Enjoy!

Ingredients:

3 cups cooked, macaroni.	1/3 cup mayonnaise (can use light)	1 tsp Lemon Pepper
1 lb cooked & peeled medium-sized shrimp.	1/2 cup ranch salad dressing (can use light)	1/2 tsp Celery Salt
1/2 cup each chopped: fresh tomatoes, green onions, red pepper.	1/3 cup cocktail sauce (with horseradish)	1 Tblspn Lemon Juice
1/2 cup finely chopped celery	2 tsp Seafood Rub blend	1 tsp Worcestershire Sauce
		2 Tblspns chopped fresh parsley.

DIRECTIONS: In a large bowl, combine the macaroni, shrimp, and the chopped vegetables. In a separate bowl, make the sauce by mixing together the mayonnaise, ranch dressing, cocktail sauce, spices, lemon juice, and Worcestershire sauce. Pour the sauce over the shrimp and pasta combination and mix until the sauce coats all of the contents of the salad. Refrigerate for at least 4 hours. Serve the chilled salad on lettuce leaves and garnished with chopped fresh parsley.

Pumpkin Pie Spice / Ginger Powder
CANTALOUPE BREAD



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FEATURING

OUR PUMPKIN PIE SPICE

Fresh cantaloupe, sweetly spiced with Ginger Powder and Pumpkin Pie Spice, is used to make this quick and easy bread. The fruit makes this a super moist, sweet bread and gives it a slight, refreshing cantaloupe flavor. It is a wonderful bread to serve with fresh fruit for a snack or dessert, and great way to use your extra summertime cantaloupe. Cantaloupe- it's not just for slicing anymore!

Ingredients:

3 eggs	3 cups flour
1 cup vegetable oil	1 tsp salt
2 cups granulated sugar	1 tsp baking soda
2 cups cantaloupe, peeled, seeded, & pureed	3/4 tsp baking powder
1 Tblspn vanilla extract	2 tsp Pumpkin Pie Spice
	2 tsp Ginger Powder

DIRECTIONS: Preheat oven to 325 degrees, and lightly grease two 9x5 inch loaf pans (or 4 mini loaf pans). In a large bowl, beat together until combined, the eggs, oil, sugar, vanilla, and cantaloupe. In a separate bowl, mix together the flour, salt, baking soda, baking powder, and spices. Combine the flour mixture with the cantaloupe mixture, and stir until fully incorporated. Pour the batter into the prepared pans. Bake for about 1 hour (for the 9x5 loaf pans), or until a knife inserted into the center of the loaf comes out clean.