

Cumin Seed Powder / Chili Blend / Hickory Smoked Sea Salt
**Grilled Burgers With
 Chipotle Sauce**



**RECIPE
 OF THE WEEK 5/27/2017**

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Nothing says summer like a great grilled burger! This recipe prepares the burger with Hickory Smoked Sea Salt to give it a crisp smoky coating. The Burger is then topped with a Chipotle Sauce made with Cumin Seed Powder, Chili Blend, and fresh onion chives. Mouth-watering flavors that come together deliciously with every bite.

INGREDIENTS:

Chipotle Sauce Ingredients & Directions:

Mix together until combined & smooth:
 1/2 cup sour cream 1/2 cup mayo
 1 Chipotle, finely chopped with 1 1/2 tsp Adobe sauce
 1/2 tsp Cumin seed powder
 1/2 tsp Chili Blend
 1 Tblspn finely chopped onion chives
 Salt to taste

Ingredients For The Burgers:

85 % lean ground beef Burgers or Turkey Burgers
 Sliced cheese (any - one slice per patty)
 Hickory Smoked Sea Salt (enough for about 1/2 tsp for each burger)
 Pepper, to taste / Sliced tomatoes
 Sliced onions / Lettuce leaves
 Grilled hamburger buns (butter the buns and grill until toasted)

1. Season each burger patty with 1/2 tsp Hickory Smoked Sea Salt and pepper- season both sides of the patty. Refrigerate the seasoned patties for 30 minutes before grilling.
2. Grill the burgers and top with cheese during the last 2 minutes on the grill.
3. Spread the Chipotle Sauce on both the top and bottom part of the toasted bun. Assemble the burger with the grilled patty, tomato, onion, and lettuce.

TRUE CINNAMON / NUTMEG POWDER
BLUEBERRY KUCHEN



**FEATURE
 RECIPE 5/27/2017**

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A kuchen is a German coffee cake that is usually made with cake batter, a custard-like filling and fruit. This kuchen features fresh blueberries over a lemon, Nutmeg, and True Cinnamon flavored batter with a crunchy topping. It is a truly delicious way to enjoy fresh blueberries- made even tastier with the perfect spices. Try it warm with vanilla ice cream- it's a spectacular treat.

Cake Ingredients:

1 1/2 cups flour,	3/4 granulated sugar
2 tsp baking powder	
1/2 tsp Nutmeg,	1/2 tsp True Cinnamon
1/4 tsp salt	
Zest from one large lemon,	2/3 cup buttermilk
1/4 cup melted butter	1 egg, beaten
1 tsp vanilla extract	
2 cups fresh blueberries	
(dusted with 1 - 2 Tblspns flour)	

Topping Ingredients & Directions:

Mix together the following, until, crumbly
 3/4 cup granulated sugar
 1/2 cup flour
 1/4 cup melted butter
 1/2 tsp True Cinnamon

Cake Instructions:

Spray (with cooking spray) a 9 x 9 inch baking pan and preheat oven to 350 degrees. Combine in a medium bowl the flour, sugar, baking powder, lemon zest, Nutmeg, True Cinnamon, and salt. Add to this mixture the buttermilk, egg, vanilla, and butter. Stir to combine. Pour this batter in the prepared pan. Sprinkle the floured blueberries over the batter. Top the blueberries with the crumbled topping. Bake the kuchen in the preheated oven for about 40 minutes or until the topping is lightly browned.