

CUMIN POWDER, Oregano, Garlic Pepper Seasoning, Coriander Seed Powder

## Texas Caviar



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CUMIN SEED POWDER

There are a tons of recipes for Texas Caviar, but this one uses Ham Towne Spicery's organic herbs and spices (instead of bottled salad dressing) to give the mixture a perfect Tex-Mex kick. This recipe also uses less oil than many other versions. Texas Caviar is great served with tortilla chips, but it also makes a great side dish, and can even be stuffed into a burrito or taco. However you serve it, it is delicious, easy to make, and a perfect south-of-the boarder treat!

### Ingredients:

- |   |                               |
|---|-------------------------------|
| 1 can white corn (15 ounces), drained                                 | 3 Tblspns red wine vinegar    |
| 1 can black-eyed peas (15 ounce), drained                             | 2 Tblspns olive oil           |
| 1 can petite diced tomatoes with green chilies (14.5 ounces), drained | 1 1/2 tsp Cumin Powder        |
| 1 can black beans (15 ounces), drained                                | 2 tsp Oregano (dried herb)    |
| 2 tsp hot sauce (like Texas Pete)                                     | 1 tsp Garlic Pepper Seasoning |
| 4 green onions, chopped   | 1/2 tsp Coriander Seed Powder |
| 1 whole yellow pepper, chopped  | 1/2 tsp salt                  |
| 1/2 red pepper, chopped   | Fresh Cilantro                |
|   | Lime Wedges                   |

### Directions :

Mix together the first 15 ingredients in a large bowl. Cover and refrigerate for 2 hours. Serve chilled, garnished with fresh cilantro and lime wedges. Can be served as a dip with tortilla chips, or as a side dish.

True Cinnamon / Nutmeg / Ginger Powder / Cardamom Seed Powder

## Fresh Rhubarb Sticky Cake



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GINGER ROOT POWDER

Fresh rhubarb is baked with spices that truly compliment this unique springtime plant. Ginger Root Powder, True Cinnamon, Nutmeg, Cardamom Seed Powder, and a hint of almond come together to give a sweetness to the tangy rhubarb. This is a very moist cake, and the fresh baked rhubarb makes it a bit sticky, but it is truly a delicious springtime treat that is a must try!

### Ingredients For The Cake:

- |                                       |                      |
|---------------------------------------|----------------------|
| 3 (heaping) cups fresh rhubarb, diced | 1 tsp Almond Extract |
| 1 cup granulated sugar                | 2 eggs, beaten       |
| 1/4 cup light brown sugar             | 1 cup sour cream     |
| 2 cups flour                          |                      |
| 1 tsp baking soda                     |                      |
| 1/2 tsp salt                          |                      |
| 1 tsp Ginger Root Powder              |                      |
| 1/2 tsp Nutmeg                        |                      |
| 1/2 tsp True Cinnamon                 |                      |
| 1/2 tsp Cardamom Seed Powder          |                      |

### Ingredients & Directions For The Streusel Top:

- Mix together the following until crumbly-
- 1 cup light brown sugar
  - 1/4 cup butter, softened
  - 1/4 cup flour
  - 1 tsp True Cinnamon

### Directions For The Cake:

Preheat oven to 350 degrees. Spray (with cooking spray) a 9 x 13 inch baking pan. In a medium bowl, mix together the sugars, baking soda, flour, spices and salt. Stir in the eggs, sour cream and almond extract and mix until smooth. Fold in the rhubarb and then pour the combined batter into the prepared pan. Sprinkle the top of the batter with the streusel topping. Bake in the preheated oven for 45 minutes or until a knife inserted into the center comes out clean.