

MEXICAN SEASONING, Chili Blend , Garlic Granules
CHEESY CHICKEN ENCHILADAS



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FEATURING OUR:
 MEXICAN SEASONING

This is a great family recipe that is everyone's favorite. Our Mexican Seasoning, Chili Blend, and Garlic Granules provide just the right spices for this delicious 'South-Of-The-Boarder' dish. Great Mexican flavors made with creamy chicken, chilies, lots of cheese and the perfect spices. Ole!!

Ingredients: 2 lbs. chicken breasts (skinless & boneless) cut in cubes	1 bunch green onions, chopped & divided
1 can Cream of Cheddar soup (10.75 ounce)	1 cup water
1/2 cup sour cream, 2 tsp Chili Blend	1 tsp lime juice, 1 tsp Garlic Granules
1 Tblspn Mexican Seasoning	1 (28 ounce) can Enchilada Sauce
1 Tblspn butter, 1 medium onion, chopped	1 (6 ounce) can black olives, drained
1 (4oz) can chopped green chilies, drained	10 flour tortillas, 4 cups shredded (sharp) cheddar cheese, divided

Directions: Boil the chicken in water until done (about 20 minutes). Shred the cooked chicken and set aside. In a saucepan, combine the soup, sour cream, and Chili Blend. Bring to a simmer over low heat, turn off the heat and keep this mixture warm. Heat the butter in a skillet, stir in the onions and cook until translucent. Add the chicken, green chilies, Mexican Seasoning, 1/2 of the green onions, and water. Simmer for 10 minutes. Stir in the lime juice and Garlic Granules and simmer for 10 more minutes. Preheat oven to 350 degrees. Combine the soup mixture with the chicken mixture. Pour and spread 1 cup of the enchilada sauce over the bottom of a 9 x 13 baking dish. Fill tortillas with the chicken mixture and then use 1/2 of the cheese to sprinkle over the filling of each tortilla before folding. Fold the tortillas and place seam side down in the baking dish. Pour the remaining enchilada sauce over the filled tortillas. Sprinkle the top of the tortillas with the remaining green onions, olives, and the reserved 1/2 of the cheese. Bake covered for 20 minutes, remove the cover and then bake another 5 to 10 minutes or until the cheese is melted.

TRUE CINNAMON, Nutmeg Powder
APPLE-CHERRY STREUSEL CAKE



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FEATURING OUR:
 TRUE (CEYLON) CINNAMON

This is a moist, & delicious, cake made with fresh apples and Maraschino Cherries. True Cinnamon & Nutmeg are the spices used, as they complement both the apples and cherries. This cake is even better the day after it is baked. A great snack or dessert, with two fruit favorites!

For The Cinnamon Filling: Mix together-
 1 tsp True Cinnamon & 1/3 cup white sugar.

For The Streusel Topping: Mix until crumbly-
 1/2 cup (light) brown sugar, 1/4 cup white sugar, 3/4 cup flour, 1 Tblspn water, 2 tsp True Cinnamon, 1/4 cup softened butter.

For The Vanilla Glaze: Stir together until syrup consistency-
 1/2 cup confectioner's sugar, 1 Tblspn half and half, 1/2 tsp vanilla extract.

INGREDIENTS FOR THE CAKE: 2/3 cup white sugar, 1/2 cup butter (room temp), 2 eggs, 1 1/2 tsp vanilla extract, 1 1/2 cup flour, 1 3/4 tsp baking powder, 1/2 tsp salt, 1/2 cup milk, 1 tsp True Cinnamon, 1/2 tsp Nutmeg Powder, 2 medium apples (peeled and chopped), 3/4 cup Maraschino cherries (drained, blotted with a paper towel & quartered).

DIRECTIONS FOR THE CAKE: Preheat oven to 350 degrees and grease a 9 x 13 inch baking dish. Cream together the butter and sugar. Beat in eggs and the extract. In a separate bowl mix together the flour, baking powder, True Cinnamon, Nutmeg Powder and salt. Stir the flour mixture into the butter mixture, and stir in the milk. Fold in the apples and cherries. Spoon 1/2 of the batter into the prepared pan. Sprinkle the Cinnamon Filling over the batter and then cover with the other 1/2 of the batter. Crumble the Streusel Topping over the top of the batter. Bake in the preheated oven for 50 minutes or until a knife inserted into the cake comes out clean. Cool completely and drizzle the Vanilla Glaze over the top of the cooled cake.