

PUMPKIN PIE SPICE—GINGER ROOT POWDER SPICED PEAR WALNUT BREAD



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FEATURING OUR:
PUMPKIN PIE SPICE

Here is a simple and delicious way to use fresh pears. This is a moist bread with spices that go just right with the mild pear taste. Ginger and Pumpkin Pie Spice are added to the bread to provide a slightly sweet and wonderful flavor. This bread is very addictive - my family has a hard time taking just one slice and the bread loaves are devoured in no time. Serve it warm (it is really nice topped with butter or margarine) or room temperature - either way it is just a perfect and great-tasting bread.

Ingredients

3 1/2 cups Flour	1/2 cup Butter (melted and cooled)
1 tsp Baking Powder / 1 tsp Salt	2 tsp Vanilla Extract / 4 Eggs
1/2 tsp Baking Soda	2 tsp Lemon Juice
2 tsp Pumpkin Pie Spice blend	2-3 cups Fresh Pears (peeled, cored, and coarsely chopped)
1 tsp Ginger (ground) / 2 cups Sugar	1/2 cup chopped Walnuts
1/2 cup Vegetable Oil	

Directions

Preheat oven to 350 degrees. Grease two 8.5 x 4.5 x 2.5 inch loaf pans, or 4 mini loaf pans. In a large mixing bowl, combine the flour, baking powder, salt, Ginger, Pumpkin Pie Spice, and baking soda. Set this mixture aside. Sprinkle the lemon juice over the chopped pears and set them aside. In another large bowl, mix together with an electric mixer, the sugar, butter, and vanilla. Mix until well blended. Add the eggs, one at a time and then beat the mixture until it thickens slightly and becomes a light yellow color. Add the dry ingredients into this mixture and stir until just moistened. Fold in the pears (with the juice) and the chopped walnuts. Spoon the batter into the prepared pans and bake until a knife inserted into the middle of the loaf comes out clean (about an hour for the larger loaf pans). Remove from the oven and transfer to a wire rack to cool completely.

GREEK BLEND, Lemon Pepper, Garlic Granules GREEK GREEN BEANS



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FEATURING OUR:
PREMIUM GREEK BLEND

In this recipe, garden fresh green beans are slowly cooked with onion, tomatoes and potatoes. The mixture is perfectly spiced with our Greek Blend herbs, Lemon Pepper, and Garlic Granules. This is an easy and hearty way to enjoy green beans and it can even be a meal by itself. The Greek herbs and Lemon Pepper really bring out the great flavors of this delicious combination.

Ingredients

1 lb fresh green beans, trimmed & halved	1/2 cup tomato sauce
2 medium onions, chopped	1 Tblspn Greek Blend
1/3 cup olive oil	1 tsp Lemon Pepper
1 medium golden (Yukon) potato, peeled and chopped	1/2 tsp Garlic Granules
14.5 ounce can diced tomatoes (or 2 cups diced fresh tomatoes)	1 tsp salt
	1/4 cup chopped fresh parsley

Directions

In a large saucepan or pot, sauté the onions, green beans and potatoes in the oil for about 2 minutes. Add the tomatoes, tomato sauce, spices and salt. Bring to a simmer then turn the heat to low. Cover and cook for about 40 minutes, or until the beans and potatoes are tender. Add additional salt, if needed, and then stir to combine. Serve warm with the fresh parsley sprinkled over the beans.