

Poultry Herb / Lemon Pepper / Garlic Granules
**Creamy
 Chicken & Pumpkin Casserole**



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FEATURING
 OUR: POULTRY HERB SEASONING

This is a flavorful way to cook fresh pumpkin (or butternut squash) with chicken in a creamy sauce. The lemon pepper lightly flavors the chicken and the Poultry Herb and Garlic Granules compliment the pumpkin and mushrooms in a rich sauce. This is a real crowd-pleaser recipe using the pumpkin as a vegetable in a savory and delicious way.

Ingredients :

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| 8 skinned Chicken Thighs | 3 cups (raw, fresh) Pumpkin or butternut squash, cubed |
| 2 Tblspns Poultry Herb | 1 1/2 cups chicken broth |
| 2 tsp Lemon Pepper | 2 cups sliced fresh mushrooms |
| 1 tsp Garlic Granule | 6 slices of bacon, cooked but not crisp |
| 2 Tblspns olive oil \ 2 Tblspns butter | 1 small onion, chopped / 2 Tblspns flour |
| 1/2 small container of Crème Fraiche (4 ounces) | |

DIRECTIONS: Sprinkle each chicken thigh on all sides with the lemon pepper. Heat the oil in a large frypan. Brown the chicken and then place them in a greased 9 x 13 inch baking pan. Add the butter to the frypan and cook the onion until just transparent. Add the pumpkin and sauté for 5 minutes. Add the mushrooms and cook for another 5 minutes. Cut the bacon into bite-sized pieces and add it to the pumpkin mixture. Stir in the Crème Fraiche, the chicken broth, Poultry Herb and Garlic Granules. Stir to combine and simmer, uncovered for 10 minutes. Remove the vegetables and bacon from the frypan and arrange them over the chicken in the baking dish. Use the remaining broth in the frypan and make a thicker sauce by adding 2 Tblspns flour to 3 Tbspns. of the broth. Mix the flour and broth together and add it to the remaining broth in the frypan. Slowly stir it over medium heat until the sauce starts to thicken. Pour the thickened sauce over the chicken and vegetables. Cover and bake in a 325 degree oven for 50 minutes.

PUMPKIN PIE SPICE—TRUE (Ceylon) CINNAMON

'Nutella' Filled Pumpkin Bites



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FEATURING OUR
 PUMPKIN PIE SPICE & CEYLON

These delicious little bites are made with pumpkin puree that is perfectly spiced with True Cinnamon and Pumpkin Pie Spice. The bites are then filled with 'Nutella' and dipped in a True Cinnamon & Pumpkin Pie Spice sugar mixture. What a great little pumpkin treat. Bet you can't eat just one!

Ingredients For Bites:

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| 1 3/4 cup flour | 1/2 cup light brown sugar |
| 1 tsp baking powder | 1/4 cup granulated (white) sugar |
| 1/2 tsp baking soda | 1/2 cup milk |
| 1 tsp True Cinnamon | (room temperature) |
| 1 tsp Pumpkin Pie Spice | 3/4 cup pumpkin puree |
| 1/8 salt / 1 egg | 1 tsp vanilla extract |
| 3 Tblspns melted butter | 3/4 cup 'Nutella' |

Ingredients & Directions

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| For Topping: |
| Mix together in a bowl the 1st 3 below ingredients- |
| 1/2 cup granulated sugar |
| 1 Tblspn True Cinnamon |
| 2 tsp Pumpkin Pie Spice |
| 3 Tblspn melted butter |

Directions: Preheat oven to 350 degrees and spray 3, dozen-size mini muffin pans with cooking spray. In a medium bowl, mix together the flour, baking powder, baking soda, True Cinnamon, Pumpkin Pie Spice, and salt. In a separate bowl, whisk together the granulated and brown sugars and the egg. Stir in the butter, Pumpkin puree, milk, and vanilla. Add the flour mixture to the Pumpkin mixture and stir to fully combine. Fill each muffin cup 1/4 full with the Pumpkin batter. Drop a 1/2 tsp dollop of Nutella in the middle of each filled muffin cup. Cover the Nutella with another dollop of the Pumpkin batter, filling each muffin cup to 3/4 full. Bake the muffins for 10-12 minutes. Cool them for 10 minutes and then dip the top of each muffin into the topping melted butter and then into the sugar/spice mixture.