

SEAFOOD RUB, Parsley Leaf, Lemon Peel, Chili Blend, Garlic Powder

SHRIMP BURGERS



More Recipes At:
HamtowneSpicery.com

FEATURING OUR:
SEAFOOD RUB

Here is an easy and different way to serve shrimp. The key to a good shrimp burger is the spices added to the burgers and the sauce. This recipe uses our Seafood Rub, Chili Blend, Parsley Leaf and Garlic Powder to given the burgers a great flavor, and then, Seafood Rub and Lemon Peel are in the sauce. The flavors are perfect. They are delicious and fun - even the kids love them!

Ingredients For Burgers:

1 lb medium shrimp (uncooked, peeled & deveined)
2/3 cup Panko (plain) bread crumbs
1 Tblspn lemon juice / 1 egg
2 scallions (greens only), chopped
1 tsp Seafood Rub

1 tsp Parsley Leaf (dried herb)
1/2 tsp Chili Blend
1/2 tsp Garlic Powder
1/4 tsp salt
2 tsp minced garlic
1 Tblspn butter
1 Tblspn vegetable oil
4 Hamburger buns, lettuce, & tomato slices

Ingredients For The Sauce:

1/2 cup mayonnaise
1/4 cup ketchup
1/2 tsp Lemon Peel
1/2 tsp Seafood Rub
1 Tblspn lemon juice
1 tsp horseradish (creamy style)

Directions :

Make the burgers by first roughly chopping (in a blender or food processor) the shrimp - there should be some small chunks of shrimp after chopping. Mix together the shrimp, Panko, lemon juice, egg, scallions, spices, and salt. Form the mixture into 4 burgers. Refrigerate the burgers for at least 2 hours. Melt the butter in a medium high skillet add the oil and minced garlic and cook the garlic for about a minute. Fry the chilled burgers in the garlic, butter & oil for about 3 minutes on each side, turning after they are a golden brown. Serve the burgers on butter-grilled toasted hamburger buns with lettuce, tomato slices, and the sauce.

APPLE PIE SPICE, True Cinnamon

RASPBERRY-APPLE CRUMBLE



More Recipes At:
HamtowneSpicery.com

FEATURING OUR:
APPLE PIE SPICE

Tart Granny Smith apples and raspberry jam are spiced with Apple Pie Spice and True Cinnamon for this delicious treat - made with a thick shortbread crust. It takes a few steps to make, but it is worth the effort! Try it warm with a scoop of vanilla ice cream - so yummy!

Ingredients:

3 large Granny Smith apples, peeled, cored & thinly sliced
1/2 cup raspberry jam (seedless)
1 1/4 cup (white) sugar, divided

1/4 cup (light) brown sugar
2 3/4 cup plus 2 Tblspns flour, divided
1 1/2 cup plus 2 Tblspns butter, divided)

1 Tblspn lemon juice
2 tsp True Cinnamon, divided
2 1/2 tsp Apple Pie Spice, divided / 1/4 tsp salt

Directions :

FOR THE FILLING: Melt 2 Tblspns of butter in a fry pan and add the apples. Cook the apples until soft and add 1/2 cup of sugar, lemon juice, 2 Tblspns of flour, 1 tsp of True Cinnamon, and 2 tsp of Apple Pie Spice. Cook for a few minutes until the mixture starts to bubble. Remove from heat. Cool slightly and blend in 1/4 cup of the jam. **FOR THE CRUST:** Line with parchment paper a 9x9 inch baking pan (let paper hang over the sides). Mix together 1/2 cup of sugar, 1 cup butter (softened), and salt. Slowly add the flour and blend until fully incorporated. Press dough into the parchment lined pan, and prick the top of the dough with a fork. Refrigerate the crust in the pan for 30 minutes, and then bake in a 350 degree oven for 20 minutes. Let the crust cool. Spread 1/4 cup of jam onto the cooled crust and then pour the apple filling over the jam.

FOR THE CRUMBLE: Blend together (until mixture resembles small pebbles), 1/2 cup butter, 1/4 cup brown sugar, 1/4 cup white sugar, 3/4 cup flour, 1 tsp True Cinnamon, and 1/2 tsp Apple Pie Spice. Sprinkle crumble over the filling and bake in a 350 degree oven for 30 minutes, or until top is golden. Let cool on a rack and lift the crumble out of the pan with the parchment paper overhang.