

MESQUITE BLEND, Cayenne Powder, Thyme
BRUNSWICK STEW



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FEATURING OUR:
MESQUITE BLEND

Brunswick Stew is a traditional southern favorite, often served in the fall. There are a number of different versions of this stew with a variety of meats used. Our recipe uses BBQ sauce, shredded chicken, pulled pork, baby lima beans and shoe peg corn, spiced with our Mesquite Blend, Thyme and a touch of Cayenne. It's a deliciously flavored thick stew that's a perfect cooler weather comfort food.

Ingredients:

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| <ul style="list-style-type: none"> 6 skinless, boneless, chicken thighs, cooked & shredded 2 cups cooked pork, shredded (pulled pork) 2 cups chicken broth, 1 medium onion, diced 1 Tblspn minced garlic, 4 Tblspns butter 1 cup white potatoes, peeled, cooked and chopped, 12 ounce bag of frozen baby lima beans | <ul style="list-style-type: none"> 2 (11 ounce) cans of shoe peg corn 1/2 cup ketchup, 1 cup BBQ sauce 1 Tblspn Worcestershire sauce 28 ounce can crushed tomatoes 1/8 tsp Cayenne Powder 1 Tblspn Thyme, 1 Tblspn Mesquite Blend, 2 tsp salt, 1 tsp pepper |
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Directions: Melt the butter in a large pot and then saute the onion and garlic in the butter for about a minute. Add the lima beans to the pot and cook for another 2 minutes. Add the tomatoes, broth, ketchup, BBQ sauce and Worcestershire sauce to the lima bean mixture and simmer for 15 minutes. Add the potatoes, corn, chicken, pork, Thyme, Mesquite Blend, Cayenne Powder, salt and pepper and simmer for 15 more minutes or until the stew is well blended and a thick consistency.

CRYSTALLIZED GINGER, Ginger Powder, True Cinnamon, Clove Powder
PUMPKIN GINGERBREAD



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FEATURING OUR:
CRYSTALLIZED GINGER

Our favorite fall flavors never tasted so good together! This delicious and moist bread is a wonderful combination of both a gingerbread and a pumpkin bread. The pumpkin helps makes the bread moist, and the spices used - Ginger Powder, True Cinnamon and Clove Powder- are just the right flavors for a perfect gingerbread. Don't forget to add the Crystallized Ginger- it really gives the bread a great extra ginger punch.

Ingredients:

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| <ul style="list-style-type: none"> 1 1/2 cup flour 1 tsp baking soda 1/2 tsp salt 1/2 tsp Clove Powder 2 tsp Ginger Powder 2 tsp True Cinnamon | <ul style="list-style-type: none"> 2 Tblspns Crystallized Ginger 1/2 cup melted butter (cooled) 1 tsp Vanilla Extract 1 cup pumpkin puree (canned pumpkin) 2 eggs 1/2 cup light brown sugar 1/2 cup molasses |
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Directions: Preheat oven to 350 degrees and spray (with cooking spray) the insides of 3 mini or 1 regular size (5"x9") loaf pan. Mix together the flour, salt, baking soda, Ginger Powder, True Cinnamon and Clove Powder. In a separate bowl, mix together the pumpkin, butter, sugar, molasses, eggs, vanilla, and Crystallized Ginger. Add the wet mixture to the dry mixture and blend until smooth. Pour the batter into the prepared pans and bake in the preheated oven for about 50 minutes (30 minutes for the mini pans), or until a knife inserted into the center of the loaf comes out clean.