

Herb de Provence Orange Butter Cookies



FEATURE
RECIPE 4/30/16

Herb de Provence Orange Butter Cookies

This is a delicate butter cookie that is lightly flavored with orange. To compliment the orange flavors, the Herbs de Provence blend (which includes a hint of lavender) is added to the cookie dough and then blended into an orange glaze. These are wonderful flavors that combine together to form a delightful treat. Try them with a cup of your favorite tea or hot beverage. They are deliciously different.

INGREDIENTS:

2 1/2 cups all-purpose flour	1/2 cup cornstarch	1/2 tsp fine sea salt
1 1/2 cups fresh unsalted butter (room temperature)		1 cup powdered sugar
1 tsp vanilla extract	1 Tbspn Herb de Provence blend (crushed or ground fine)	
Zest from 1 large orange	2 tsp orange extract	1/4 cup orange juice

Orange Glaze;

1/2 cup powdered sugar	Zest from 1 large orange
1/4 cup orange juice (add more - one drop at a time - until glaze is clear orange color)	
1 tsp Herb de Provence blend (crushed or ground fine)	

Directions:

In a mixing bowl, combine the flour, cornstarch, and sea salt. Set aside. In another bowl cream together the butter and powdered sugar. Add the vanilla and orange extract, Herb de Provence blend, orange zest, and orange juice and blend thoroughly. Add the flour mixture to the butter mixture and mix until a dough forms. Divide the dough in half and set each half on long sheet of wax paper. Bring the long edges of the wax paper over the dough and squeeze the shape of the dough until it is a uniform 12 inches long and about 2 inches wide and 1 inch deep. Repeat with the other half of the dough. Refrigerate the dough for 2 hours or overnight. Remove the dough and cut crosswise into 1/2 inch thick slices.

Arrange cookies slightly apart on a greased cookie sheet. Bake at 350 degrees for about 10- 12 minutes. Remove from the oven and let cookies cool on a wire rack. Glaze cooled cookies with the orange glaze.

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Shrimp Fajitas



RECIPE OF
THE WEEK 4/30/16

Shrimp Fajitas

This is a simple recipe that is big on Mexican flavors. Shrimp is used here, but you can also use the marinade of this recipe for steak or chicken fajitas. The Fajita Blend is the only spice needed - it has just the right mix of spices for fajitas - however if you like them slightly hotter, just add 1/4 tsp of Chili Flakes. Either way, this great southwestern treat is one that is sure to please.

INGREDIENTS :

1 lb large uncooked shrimp (peeled and deveined);	2 tsp minced garlic cloves;
1 green pepper- cut in strips;	1 Tblspn lime juice
1 red pepper - cut in strips;	1 Tblspn Fajita Blend
1/2 large onion, sliced;	6 flour tortillas (medium sized)
1/4 cup olive oil;	Toppings (use amounts desired): Shredded cheddar cheese, sour cream, salsa, guacomola, and chopped fresh cilantro.

Marinate uncooked shrimp for 1 - 2 hours in 1 Tblspn oil, lime juice, garlic, and Fajita Blend. Stir-fry peppers and onion in 1 Tblspn oil until just tender- crisp (not totally soft). Set the cooked vegetables aside in a bowl. In the same frying pan, add 1 Tblspn oil and the stir fry the marinated shrimp until pink. Add the cooked vegetables to the cooked shrimp and combine together. Serve immediately in warm flour tortillas with toppings.

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