

# PUMPKIN PIE SPICE 'RICE KRISPIES' TREATS



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PUMPKIN PIE SPICE

Here is a fun and delicious way to make the traditional 'Rice Krispies' Treats. In this recipe, pumpkin puree and Pumpkin Pie Spice are added to the Treats, giving them a great pumpkin-spice flavor. These Treats are an easy to make, perfect fall-time snack - sure to be hit with all!

### Ingredients:

3 Tblspns butter	1 1/2 tsp Pumpkin Pie Spice
1 /4 cup pumpkin puree (allow to set for 30 minutes on 2-3 paper towels to absorb the excess water in the pumpkin)	1/2 tsp vanilla extract
1 bag (10 ounces) mini marshmallows	1/8 tsp salt
	6 cups 'Rice Krispies' cereal
	4 ounces white chocolate, melted
	orange food coloring

**Directions:** Spray (with cooking spray) a 9x9 inch baking pan. Melt the butter in a large pot over medium heat. Add the pumpkin and stir to combine. Fold in the marshmallows, Pumpkin Pie Spice, vanilla and salt. Remove the pot from the heat and allow the mixture to cool for 20 minutes. Once this mixture has cooled, add the cereal and stir until all pieces are coated with the marshmallows. Pour the cereal mixture into the prepared pan, pressing it into the pan and using your hands or the back of a large spoon to smooth the top. Let the Rice Krispie Treats set for 30 minutes in the pan. Cut the treats into bars. Mix a few drops of the food coloring into the melted white chocolate. Drizzle the colored chocolate over the top of each bar.

MEXICAN BLEND, Ranch Blend, Chili Powder Blend, Oregano

# TACO SOUP



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FEATURING OUR:  
MEXICAN BLEND

This is a thick soup that's like a chili, but with added taco ingredients and flavors. It's easy to make and it has a great taco-spiciness (without additional salt) from our Chili Powder Blend and Mexican Blend. The herbs that make the soup come from our Ranch Blend (also salt-free) and Oregano. A delicious combination of spices and ingredients resulting in a super dish that you can eat with a spoon, or scoop it up with tortilla chips. It's all of the great-tasting Mexican favorites in a bowl!

### Ingredients:

1 Tblspn olive oil	1 (15.5 ounce) can-undrained- white chili beans in mild chili sauce
1 lb ground turkey	1 (15.5 ounce) can-drained- black beans
1 medium onion, diced	1 (11 ounce) can-drained- yellow corn
2 Tblspns minced garlic	1/2 cup chicken stock
1 cup picante sauce	1 (14 ounce) can crushed tomatoes
1 (10 ounce) can-undrained- diced tomatoes with green chilies	1 Tblspn chopped jalapenos
1 (16 ounce) can fat free refried beans	1 Tblspn Ranch Blend, 1 Tblspn Mexican Blend
	1 tsp Chili Powder Blend, 1 tsp Oregano

**Toppings:** Serve with a dollop of sour cream, shredded sharp cheddar cheese, sliced jalapenos & tortilla chips, if desired. **Directions:** In a large soup pot, heat the oil and add the ground turkey, onion, garlic, Oregano, and the Chili Powder Blend. Cook, stirring as needed until the turkey is browned and in small pieces, and the vegetables are softened. Add the next 11 ingredients stir, and bring to a boil. Reduce the heat and simmer, stirring as needed, until the flavors are well blended.