

SEASONING SALT BLEND, Thyme, Yellow Mustard Powder

FRESH CORN CHOWDER



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FEATURING OUR:
SEASONING SALT BLEND

Here's a delicious recipe that pays tribute to one of summer's best treats- fresh corn. This chowder requires a little bit of work to chop the vegetables, but it is worth the effort. The spices, Seasoning Salt Blend, Yellow Mustard Powder, and Thyme are perfect complements to the fresh corn. Try a bowl with a crusty roll and enjoy all of the great tastes of summer- in a chowder!

Ingredients :

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| 6 slices of bacon cut into 1 inch pieces | 1 tsp Yellow Mustard Seed Powder |
| 1 medium onion, chopped | 1 Tblspn Thyme (dried herb) |
| 2 stalks celery, chopped | 4 medium potatoes, peeled and diced |
| 1 medium red pepper, chopped | 7 ears of fresh corn, shucked with the corn cut off the cob |
| 2 tsp minced garlic | 2/3 cup flour, 5 cups chicken broth |
| 2 tsp Seasoning Salt Blend | 1 cup light half and half, Salt and Pepper |

Directions:

Fry the bacon pieces (until just crisp) in a large soup pot. Drain and reserve 3 tablespoons of the bacon grease. Add the onions, garlic and celery to the pot and cook until softened. Add the potatoes, corn, spices, and salt & pepper (to taste). Stir to combine and then sprinkle the flour over the mixture. Mix until thickened and then slowly add the broth to the pot. Stir, bring to a boil, then reduce the heat and simmer for 25 minutes or until the potatoes are tender. Stir in the half and half, heat until warmed, and serve.

ROOIBOS CHAI TEA, True Cinnamon Cardamom Seed Powder, Nutmeg, Clove Powder

CHAI TEA MUFFINS WITH A VANILLA GLAZE



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FEATURING OUR:
TRUE (CEYLON) CINNAMON

Simple and delicious little tea muffins - a perfect treat for anytime. Our Rooibos Chai Tea is used as the base of these delightful muffins. The spices used- True Cinnamon, Cardamom Seed Powder, Nutmeg and Clove Powder- complement the Chai tea with a hint of almond added. These little muffins are just yummy, and a bit addictive. Bet you can't eat just one!

Ingredients For The Muffins:

- 1/2 cup butter, room temperature,
- 3/4 cup granulated sugar
- 2 eggs, 1 tsp vanilla extract, 1 tsp almond extract
- 1/2 cup Rooibos Chai Tea (strong brewed- 6 tea bags brewed for 5 minutes)
- 1/3 cup milk, 2 cups flour,
- 2 tsp baking powder, 1/2 tsp salt

- 1/2 tsp each: True Cinnamon, Cardamom Seed Powder, Nutmeg, 1/4 tsp Clove Powder

Ingredients & Directions For The Vanilla Glaze:

- Mix together the following-
- 1/2 cup (sifted) powdered sugar
- 1/4 tsp almond extract
- 1/4 tsp Cardamom Seed Powder
- 2 Tblspns Coffee-mate French Vanilla creamer

Directions For Muffins:

Spray (with cooking spray) mini muffin tins and preheat the oven to 350 degrees. Cream together the butter and sugar until light and fluffy. Add the eggs and extracts and mix until incorporated. In a separate bowl, combine the flour, salt, baking powder and spices. Alternately add the flour mixture and the Rooibos Tea to the butter mixture. Mix until just combined. Drop Tblspn- fulls of the batter into the prepared muffin tins. Bake the muffins for about 10 minutes or until just lightly brown on the edges. Cool the muffins on a rack and then drizzle the tops with the Vanilla Glaze.