

SEAFOOD RUB, Garlic Granules, Cayenne Powder

CRAB CAKES



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FEATURING OUR:
SEAFOOD RUB BLEND

This is an updated version of our original Crab Cake recipe. It uses less bread crumbs and a few different ingredients. It also includes the perfect spices to complement this superior shellfish. The lump crabmeat costs a bit, but prepared with these ingredients & spices, it is well worth the expense. An exceptionally delicious recipe for one of our favorite seafoods.

INGREDIENTS:

1 lb lump backfin crabmeat
 2 green onions, chopped
 1 cup Panko bread crumbs
 1 egg white
 1/4 cup mayonnaise

1/4 cup lemon juice
 2 tsp Garlic Granules
 1 tsp Seafood Rub
 1/4 tsp Cayenne Powder
 salt
 olive oil

DIRECTIONS: Blend together all ingredients (excluding the oil), and then form them into 6 fat patties. Refrigerate the patties for 2 hours. Fry them over medium high heat in a heavy skillet with the bottom of the pan covered in olive oil. Fry each Pattie until golden brown on both sides. Serve immediately with lemon wedges.

LAVENDER, And Blue Poppy Seeds

GLAZED LEMON BREAD WITH LAVENDER & BLUE POPPY SEEDS



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FEATURING OUR:
LAVENDER FLOWERS

Lemon, Lavender and Poppy Seeds are blended together to make this delightful quick bread. It's an easy recipe for a moist bread that's full of delicious lemon flavor, complemented by Lavender and Poppy Seeds. It's perfect served with your favorite cup of tea or as a snack. Absolutely yummy!

INGREDIENTS FOR BREAD

1 1/2 cups flour
 3/4 cup granulated (white) sugar
 1/2 tsp baking soda
 1 tsp baking powder, / 1/2 tsp salt
 1 Tblspn Lavender
 1 Tblspn Poppy Seeds
 6 ounce cup lemon yogurt
 1 egg, / 1/3 cup canola oil

1/3 cup canola oil, / 1/2 tsp lemon extract
 1 Tblspn lemon juice,
 1 Tblspn lemon zest

INGREDIENTS & DIRECTIONS FOR THE GLAZE:

Blend together the following until the consistency of a thick syrup:
 1/4 cup powdered sugar
 2 Tblspns lemon juice,
 1 tsp lemon extract

DIRECTIONS: For The Bread: Preheat oven to 350 degrees. Spray with cooking spray, 3 mini bread loaf pans. Blend together the flour, sugar, baking powder, baking soda, salt, Lavender, and Poppy Seeds. In a separate bowl combine the egg, yogurt, oil, extract, lemon juice, and lemon zest. Add the flour mixture to the yogurt mixture and blend until combined. Pour the batter into the prepared loaf pans. Bake in the preheated oven for 25 minutes or until a knife inserted into the center of the loaves, comes out clean. Cool the baked loaves on a rack and then drizzle the glaze over the cooled bread.