

CHILI BLEND, Cumin Seed Powder, Garlic Granules, Oregano (dried herb), Smoked Paprika, Cayenne Powder.

## FAVORITE CHILI



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FEATURING OUR:  
CHILI BLEND

Our favorite chili is thick, with meat, beans and the perfect combination of spices. This recipe uses tomatoes, a variety of peppers and beans, and is spiced with our Chili Blend, Cumin Seed Powder, Oregano, Smoked Paprika and a touch of Cayenne - a delicious combination with just the right amount of heat! It is so good, it doesn't even need any toppings (and it is also great as leftovers). Enjoy a bowlful of spicy goodness, and one of our favorite dishes!

### INGREDIENTS:

2 Tblspns olive oil  
1 lb ground beef or ground turkey  
1 red pepper, seeded and diced  
2 green peppers, seeded and diced  
2 medium onions, chopped  
2 Tblspns Garlic Granules  
2 tsp Chili Blend

2 tsp Oregano (dried herb)  
2 tsp Cumin Seed Powder  
1 tsp Smoked Paprika  
1/2 tsp Cayenne Powder  
1/2 tsp salt  
1 Tblspn Worcestershire sauce  
One 28 ounce can crushed tomatoes

Two 15 ounce cans of red kidney beans, rinsed & drained  
One 15 ounce can (fat free) refried beans  
1 cup chunky mild salsa  
One 4 ounce can diced green chilies  
One 4 ounce can sliced jalapeno peppers, drained

**DIRECTIONS:** In large, heavy skillet, heat the oil and then add the meat, cook it, and break it into crumbles. Brown the meat until almost no longer pink and then add the onions, Garlic Granules, peppers, and all other spices. Cook, stirring as needed, until the meat is done and the vegetables are softened. Add the Worcestershire sauce, tomatoes, beans, refried beans, salsa, chilies, jalapenos and salt. Stir to blend and bring the mixture to a boil. Reduce the heat to low and simmer covered (stir as needed), for about 40 minutes. Serve hot in bowls with crackers, tortilla chips, or over rice. Top with shredded cheese, diced onions or sour cream, if desired.

PUMPKIN PIE SPICE—TRUE (Ceylon) CINNAMON

## 'Nutella' Filled Pumpkin Bites



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FEATURING OUR  
PUMPKIN PIE SPICE & CEYLON

These delicious little bites are made with pumpkin puree that is perfectly spiced with True Cinnamon and Pumpkin Pie Spice. The bites are then filled with 'Nutella' and dipped in a True Cinnamon & Pumpkin Pie Spice sugar mixture. What a great little pumpkin treat. Bet you can't eat just one!

### Ingredients For Bites:

1 1/2 cup flour  
1 tsp baking powder  
1/2 tsp baking soda  
1 tsp True Cinnamon  
1 tsp Pumpkin Pie Spice  
1/8 salt / 1 egg  
3 Tblspns melted butter

1/2 cup light brown sugar  
1/4 cup granulated (white) sugar  
1/2 cup milk (room temperature)  
3/4 cup pumpkin puree  
1 tsp vanilla extract  
3/4 cup 'Nutella'

### Ingredients & Directions For

#### Topping:

Mix together in a bowl the  
1st 3 below ingredients-  
1/2 cup granulated sugar  
1 Tblspn True Cinnamon  
2 tsp Pumpkin Pie Spice  
3 Tblspn melted butter

**Directions:** Preheat oven to 350 degrees and spray 3, dozen-size mini muffin pans with cooking spray. In a medium bowl, mix together the flour, baking powder, baking soda, True Cinnamon, Pumpkin Pie Spice, and salt. In a separate bowl, whisk together the granulated and brown sugars and the egg. Stir in the butter, Pumpkin puree, milk, and vanilla. Add the flour mixture to the Pumpkin mixture and stir to fully combine. Fill each muffin cup 1/4 full with the Pumpkin batter. Drop a 1/2 tsp dollop of Nutella in the middle of each filled muffin cup. Cover the Nutella with another dollop of the Pumpkin batter, filling each muffin cup to 3/4 full. Bake the muffins for 10-12 minutes. Cool them for 10 minutes and then dip the top of each muffin into the topping melted butter and then into the sugar/spice mixture.