

Lavender (culinary "select Lavender" Flowers)
Luscious Lemon Lavender Bars



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FEATURING OUR: SELECT
 CULINARY LAVENDER

What's not to love about this bar? The delicious combination of fresh lemons and Lavender is a match made in heaven! Just the right creamy lemon tart taste and the gourmet sweet floral hint of lavender makes for a scrumptious treat. Serve it with fresh berries or with a little bit of whipped cream topping. It is a super dessert to serve with any special meal. It's just plain yummy!!

Ingredients For Filling:

- 6 eggs, / 2 cups (granulated) sugar
- 1 cup flour (sifted)
- 1 1/2 tsp baking powder
- 1 cup fresh squeezed lemon juice (juice from 3-4 lemons), / Zest from 3 lemons
- 1 tsp lemon extract

Ingredients For The Crust:

- 3 cups flour
- 1 1/2 cups powdered sugar
- 3 sticks butter, melted
- 1/8 tsp salt
- 1 1/2 Tblspns Lavender Flowers

Directions :

Make the crust- Cream together the powdered sugar and the butter. Add the flour, salt and Lavender to this mixture and blend until incorporated. Turn this batter into a greased 9 x 13 inch baking pan and press it into the bottom of the pan, pressing about 1/2 inch of the crust up the sides of the pan. Refrigerate the crust in the pan for 30 minutes. Make the filling: Preheat oven to 350 degrees. Whisk together the eggs and the sugar. Add the flour, baking powder, lemon juice, lemon zest, and extract, and mix until fully combined. Pour the filling over the chilled crust and then bake in the preheated oven for about 45 minutes, or until a knife inserted into the middle comes out clean. Cool completely and then slice into bars. Sprinkle with powdered sugar before serving.

CAJUN BLEND, Lemon Pepper, Garlic Granules
CAJUN-SEARED SCALLOPS



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FEATURING OUR:
 CAJUN SEASONING

Fresh sea scallops are marinated with just the right combination of spices including, Cajun Blend, Lemon Pepper, and Garlic Granules. These spiced scallops are then skillet-seared until they are perfectly browned. Serve them with a little lemon juice and you have a scallop that is cooked just right with that delicious Cajun taste. It's a terrific special meal fit for a king or queen!

Ingredients:

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| 1 pound fresh large sea scallops | 1 tsp Lemon Pepper |
| 1 Tblspn butter | 1/2 tsp Garlic Granules |
| 1 Tblspn plus 2 tsp olive oil | 1/2 tsp salt |
| 2 tsp Cajun Blend | Lemon wedges |

Directions :

Sprinkle the scallops with the salt and then place them on paper towels for about 20 minutes. Dry the scallops with an additional paper towel and then drizzle them with the 2 tsp olive oil. Sprinkle the Cajun Blend, Lemon Pepper, and Garlic Granules over the scallops and place them in a zip lock plastic bag. Refrigerate the bag for 1 hour. Heat the butter and 1 Tblspn of olive oil in a heavy skillet over high heat. Cook the scallops in the butter and oil for about 2 minutes on each side, or until browned. Serve immediately, with lemon wedges.