

Garlic Granules—Yellow Mustard Seed Powder— Seasoning Salt

CHEESY GARLIC BREAD



FEATURE RECIPE 8/6/16

CHEESY GARLIC BREAD:

Melted cheese and lots of garlic are the stars of this recipe! This bread is a real crowd-pleaser, and it is great served with your favorite steak, chicken, salad or soup. The Garlic Granules are used to provide the garlic punch with the Yellow Mustard Seed Powder and Seasoning Salt added for an additional delicious flavor. This bread can be baked in the oven or on the grill. After cooking, just open the aluminum foil and serve by pulling apart the cut diamond pieces. Then, stand back and watch it disappear. It is pure garlic bliss at its best!

Ingredients:

- 1 large loaf (uncut) of Vienna or French Bread
- 12 oz Swiss Cheese or Monterey Jack Cheese (cut into 1/4 inch long slices)
- 2 sticks of butter or margarine (melted)
- 1 Tblspn Garlic Granules
- 1 tsp Yellow Mustard Seed Powder
- 1/2 tsp Seasoning Salt
- 1 tsp Lemon Juice

Optional Toppings:

- 2 Tblspns Chopped Fresh Parsley
- or 1 Tblspn Chopped Fresh Chives

DIRECTIONS FOR THE BREAD:

Cut the top of the bread loaf in a criss-cross pattern (diamond cuts), but not through to the bottom of the crust. Place the bread on heavy-duty aluminum foil (spray the inside of the foil with cooking spray) - large enough to cover the bread completely and wrap around the loaf. Place the cheese slices into each of the cuts on the top of the bread (make sure there is cheese stuffed in each and every cut). Add the spices and the lemon juice to the melted butter/margarine and whisk together until it is well mixed. Pour this mixture over the top of the bread, making sure all areas of the bread are covered with the mixture. Close the foil tightly around the loaf. Bake in a 350 degree oven for about 30 - 40 minutes. Remove from the oven after cooking and sprinkle the top of the bread with the optional toppings, if desired. Serve immediately.

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Chamomile Tea — Sage Leaf

Chamomile-Sage Teacakes With Honey Cream Frosting



RECIPE OF THE WEEK 8/6/16

Chamomile-Sage Teacakes with Honey Cream Frosting:

This recipe makes a slightly sweet and delicate mini teacake that makes a wonderful treat to serve with your favorite (hot or iced) tea or coffee. The Chamomile Tea leaves and the dried Sage herb compliment each other just right, and the resulting flavor is divine. This is a simple recipe using unique ingredients with results that are delicious and perfect!

Ingredients:

- 1/4 cup butter (1/2 stick), softened
- 1 cup flour
- 1 tsp baking powder
- 1/4 tsp salt
- 3 Tblspns Chamomile Tea Leaves (from 5 - 6 tea bags)
- 2 tsp ground dried Sage herb
- 1/2 cup half and half
- 2 tsp Lemon Extract
- 3/4 cup white sugar
- 1/2 tsp baking soda
- 1 egg

Frosting:

- (Whisk together until smooth)
- 2 cups powdered sugar
- 1 Tblspn Honey
- 6 Tblspns Heavy Cream
- About 1 Tblspn Chamomile Tea Leaves (for sprinkling on top of the teacakes)

Preheat oven to 325 degrees. Line mini cupcake tins with mini cupcake liners (sprayed with cooking spray). In a bowl combine: Butter, flour, sugar, baking powder, baking soda, salt, Chamomile Tea Leaves, and Sage. Blend together using a mixer. In a separate bowl, mix together the egg, half and half, and the lemon extract.

Pour half of the egg mixture into the flour mixture and blend until just incorporated. Pour the remaining egg mixture into the flour mixture and beat for about 1 minute.

Fill the prepared mini cupcake cups with the batter but do not over fill each cup (fill each cup to just below the top of the cup).

Bake the cakes for about 15 - 17 minutes. Remove from the oven and cool on a rack before frosting. Once the cakes have cooled, dip the top of the cake into the frosting and then sprinkle the frosted top with a small amount of the Chamomile Leaves.

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