



MACE, Seafood Rub Blend, Garlic Granules, Paprika

THE CRAB SOUP



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FEATURING
OUR MACE POWDER

The Crab is a southern favorite seafood soup/bisque that is thick, creamy and made with lump crab, dry sherry, and a bit of Mace spice. In this recipe, our Seafood Rub is blended with the seafood stock, and the Mace is added in the final cooking of the soup. The finished soup is topped with a scoop of lump crabmeat and then lightly sprinkled with Paprika. This is a truly delicious soup and a real gourmet treat- not to be missed!

Ingredients:

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|-----------------------------------------|--------------------------------------------------|
| 1 lb lump crabmeat, divided | 1/4 cup dry sherry (not cooking sherry), divided |
| 1 medium onion, diced | 2 tsp Seafood Rub Blend |
| 2 tsp Garlic Granules | 1 tsp Worcestershire sauce |
| 4 Tblspns butter | 1/4 tsp lemon juice |
| 4 Tblspns flour | Salt/Pepper to taste |
| 2 cups seafood stock | 1 tsp Mace |
| 1 cups milk | 1/4 - 1/2 tsp hot sauce (optional) |
| 1 1/2 cups half and half or heavy cream | 1/4 tsp Paprika (garnish) |

Directions: Melt the butter in a large soup pot. Add the onion and cook until soft. Add the Garlic Granules and stir to combine. Add the flour, make a roux, and then add the seafood stock. Turn the heat to low and add the milk, half and half (or heavy cream), Seafood Rub, 2 Tblspns of sherry, Worcestershire sauce, lemon juice, and hot sauce (optional). Stir on medium heat until thickened (about 10 -15 minutes). Add salt and pepper to taste. Stir in the crab, reserving about 1/3 cup of the crab. Simmer the soup until the heated through and then stir in the Mace. Remove the soup from the heat. Warm the reserved crab (1/3 cup) and mix it with the remaining 1 Tblspn of sherry. Serve the soup immediately with a scoop of the reserved crab/sherry in the middle of the bowl and sprinkled with a bit of the Paprika.

PUMPKIN PIE SPICE—TRUE (Ceylon) CINNAMON

Ultimate Pumpkin Blondies



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FEATURING OUR
PUMPKIN PIE SPICE & CEYLON

Here is a great pumpkin treat to satisfy your sweet tooth. Pumpkin puree is spiced with Pumpkin Pie Spice and True Cinnamon and then, the 'ultimate' ingredients - chocolate, butterscotch & pecan chips- are added to make these bars over-the-top, crazy good!

Ingredients:

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|--------------------------|-------------------------------------------------------------------------|
| 1 1/4 cups flour | 3/4 cup light brown sugar |
| 2 tsp Pumpkin Pie Spice | 1 egg |
| 1 tsp True Cinnamon | 1 tsp vanilla extract |
| 1/4 tsp salt | 1 cup pumpkin puree |
| 1/2 cup butter, softened | 1/2 cup each: chocolate chips;
butterscotch chips;
& pecan pieces |

Directions: Preheat oven to 350 degrees and spray a 9 x 9 inch baking pan. Mix together in a bowl the flour, spices and salt. In a separate bowl, mix until creamy the butter and sugar. Add the egg and vanilla, and then the flour mixture and pumpkin and mix until combined. Fold in the chocolate chips, butterscotch chips, and pecans chips. Spread the batter in the prepared baking pan. Bake in the preheated oven for 35 - 40 minutes or until a knife inserted into the middle of the pan comes out clean. Cool the blondies completely before slicing into small bars.