

Yellow Mustard Seed Pwd / Celery Seed / Turmeric / Nutmeg / Dill Weed

Chicago Hot Dog With Fresh Cucumber Relish



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FEATURING

OUR YELLOW MUSTARD SEED

True Cinnamon (Ceylon) / Vanilla Extract

Yankee Doodle Snickerdoodle Bars



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FEATURING

OUR TRUE CINNAMON (CEYLON)

Here is a recipe for a delicious way to serve hot dogs (Chicago-style) using garden-fresh ingredients. It uses Yellow Mustard Seed Powder, Celery Seed, Turmeric, Nutmeg, and Dill Weed to give the fresh cucumbers a sweet-spicy flavor. This recipe is quick and easy to make, and makes a perfect topping for the great American hot dog.

Ingredients:

Adapted from a June 2015 'Cooking Light' recipe.

1 1/2 tsp canola oil	1/4 cup rice vinegar	8 Hot Dog Buns *
1 tsp fresh ginger, minced	1 Tblspn sugar	8 Tomato slices, halved
1/4 tsp Yellow Mustard Seed Powder	1 cup finely chopped fresh cucumber	4 Kosher dill pickle sandwich slices, halved
1 tsp Celery Seed	2 Tblspn diced red bell pepper	4 pepperoncini (optional)
1/2 tsp Turmeric Powder	1 Tblspn chopped fresh dill (or 1 tsp dried dill weed herb)	1/4 cup finely chopped onion
1/4 tsp Nutmeg Powder	8 All-Beef hot dogs	Mustard

*Note: The classic Chicago Hot Dog is served on poppy seed buns. If you cannot find them, you can make these buns by brushing a hot dog bun with egg whites, sprinkling poppy seeds on them, and then toasting them for about 2 minutes.

Directions: Heat oil in a skillet and add ginger, celery seed, turmeric, nutmeg, and yellow mustard seed powder. Sauté for 1 minute. Add sugar and vinegar and cook for 2 minutes. Stir in cucumber, red bell pepper, and dill. Remove from heat. To assemble the dog, place the grilled hot dog in the bun. Add 2 tomato slices, pickles, and pepperoncini (if desired). Top with the relish, onions, and mustard. Serve immediately.

Snickerdoodle Bars loaded with True Cinnamon? Yes, thank you! A great recipe to serve for your next picnic, barbeque, pot-luck, or any celebration. Moist bars with a sweet True Cinnamon filling and a light glaze. A real Yankee Doodle Dandy treat for all.

Ingredients (For The Bar):	1 1/4 cup granulated sugar
2 1/3 cups flour	1/2 cup packed light brown sugar
1 1/4 tsp baking powder	3 eggs
1/2 tsp salt	1 tsp vanilla
3/4 cup butter, softened	2 tsp True Cinnamon

Ingredients & Directions (For Cinnamon Filling): Whisk together: 3 Tblspns each: Melted Butter, granulated sugar, flour. Add and mix to combine: a pinch of salt, 2 Tblspns True Cinnamon and milk (1/2 Tblspn at a time). Mix together until filling has consistency of a thick syrup.

Ingredients & Directions (For Glaze): Mix together until smooth: 1 cup powdered sugar, 2 Tblspns milk, 1/4 tsp vanilla.

Directions (For The Bars): Preheat oven to 350 degrees and coat a 9 x 9 inch pan with cooking spray. Mix together: flour, baking powder, salt, and True Cinnamon. Set aside. In another bowl, beat the butter until creamy. Add in the sugars, eggs and vanilla. Combine the flour mixture with the butter/egg mixture and mix well. Spoon 1/2 of the bar batter into the prepared pan. Pour the cinnamon filling over the batter in the pan. Dollop the remaining batter over the cinnamon filling. Bake in the preheated oven for about 50 minutes, or until a knife inserted into the middle of the pan comes out clean. Cool completely (about 1 hour). Drizzle glaze over the cooled bars.