

Turmeric Pwd / Cumin / Coriander Pwd / True Cinnamon, Paprika,
Garam Masala, / Cayenne, / True Cinnamon Sticks

Moroccan Chicken Tagine



FEATURING OUR:
TURMERIC ROOT POWDER



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Tagine is a spiced Moroccan-style chicken stew. This recipe includes chickpeas, apricots, tomatoes, lemons, and carrots, cooked with 8 different spices! The combination makes for a deliciously exotic, sweet & slightly spicy chicken dish. It is traditionally served with couscous but it's also perfect served with warm pita bread. It is a beautiful stew that looks as good as it tastes.

Ingredients:

3 lbs. chicken pieces, (breasts, thighs, legs, wings)	1/2 cup chicken broth / 1/2 cup white wine
1 Tblspn flour / 2 large onions, chopped	2 Tblspns tomato paste
2 Tblspns minced garlic / 1 - 2 Tblspns olive oil	2 Tblspns honey
1 tsp of each: Turmeric Powder, Cumin, Coriander Powder, True Cinnamon, Paprika, and Garam Masala	1 Tblspn fresh ginger, chopped fine
1/8 tsp Cayenne	6 ounces dried apricot, chopped
Salt & Pepper, to taste	1 cup chopped fresh carrots
2 True Cinnamon Sticks	2 (14 ounce) cans of diced tomatoes
	1 (15 ounce) can of chickpeas
	1 whole fresh lemon, cut in quarters
	Fresh cilantro, for garnish

Directions:

Lightly brown the chicken pieces in a frypan with a little olive oil. Place the browned chicken in the bottom of a crock pot, slow cooker. Fry the onion and the garlic in the olive oil over medium heat for about 4 minutes. Add the flour, all of the spices, salt, pepper, and then stir in the broth, wine, tomato paste, and honey. Whisk this mixture until all of the flour is dissolved and it is slightly thickened. Add the diced tomatoes, ginger, apricots and carrots and then pour this mixture over the chicken in the crock pot, making sure the carrots are covered by the liquid. Place the lemon wedges and the True Cinnamon sticks in between the chicken pieces. Cook in the crock pot for 3-4 hours on High or 6-8 hours on Low. Add the chickpeas to the pot about an hour before the end of the cooking time. Garnish with fresh cilantro and serve over couscous, or with warm pita bread.

Crystallized Ginger / Ginger Powder

Gingered Strawberry-Apple Crumb Cake



FEATURING OUR:
CRYSTALLIZED GINGER



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The tartness of fresh strawberries and Granny Smith apples is complimented by Crystallized Ginger and Ginger Powder in this delicious, moist crumb cake. Oats, brown sugar and the Crystallized Ginger are combined to make the perfect streusel topping for the cake. It is excellent warm or served at room temperature. Strawberries, apples and Ginger make this a very memorable treat.

Ingredients:

1 cup butter, room temperature
2 cups flour, / 2 tsp baking powder
1/2 tsp Ginger Powder, / 1/8 tsp salt
3/4 cup granulated sugar
2 eggs (large)
1 tsp vanilla extract
1 tsp strawberry extract, / 1 cup milk
2 Granny Smith apples, peeled, cored & chopped
2 1/2 cups Strawberries, hulled and sliced

Ingredients & Directions For The Streusel Top:

Mix together the following until crumbly:
1/2 cup oats
1/2 cup flour
1/3 cup brown sugar
1/4 tsp Ginger Powder
1/4 tsp salt
1 1/2 Tblspn Crystallized Ginger, chopped
4 Tblspns melted butter

Directions:

Preheat oven to 350 degrees. Butter the sides and bottom of a 9 inch deep dish cake pan. Mix together the flour, baking powder, Ginger, and salt. In a separate bowl, beat the sugar, butter and extracts until pale. Add the eggs, one at a time. Add the flour mixture and the milk, alternately. Fold in 1/2 cup of the apples and 1/2 cup of the strawberries. Pour the batter into the prepared pan. Smooth the top of the batter and then sprinkle the remaining apples and then the remaining strawberries over the top of the batter. Scatter the streusel topping over the top and over all of the strawberries. Bake the cake in the preheated oven for an hour and 15 minutes or until a knife inserted into to center comes out clean.