

Coriander Seed Powder / Ginger Powder / Garlic Granules / White Pepper

## Elegant Coconut Pumpkin & Coriander Bisque



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FEATURING  
OUR: CORIANDER SEED POWDER

Fresh pumpkin is blended with coconut milk and Coriander Seed Powder to make this smooth and rich bisque. Ginger Powder, Garlic Granules and White Pepper are added to give the bisque a slight spicy flavor, and to enhance the coconut milk and pumpkin combination. It's an easy dish to make and one that is big on savory fall-time flavors.

### Ingredients :

1 Tblspn canola oil	2 tsp Coriander Seed powder
3 shallots, peeled & minced	1/2 tsp Garlic Granules
1 1/2 pound of fresh pumpkin, cut in half, & seeded*	1 tsp Ginger powder
2 (14 ounce) can unsweetened coconut milk	1/4 tsp White Pepper
1 cup chicken broth	Salt
1 1/2 Tblspns Thai fish sauce	Chopped scallions for garnish

\*Note: Butternut, acorn or other rich winter squash may be substituted

**DIRECTIONS:** Place each half of the pumpkin cut side down in a glass baking dish. Microwave the pumpkin for 8 -10 minutes, or until the pumpkin pulp can be easily scooped out of each half. In a large saucepan, heat the oil and sauté the shallots until softened. Add the pumpkin pulp and cook with the shallots for about 5 minutes. Add the coconut milk, broth, Coriander, Ginger, Garlic Granules, White Pepper, fish sauce and salt to taste. Stir to combine and then simmer over medium heat for about 3 minutes. Remove the bisque from the heat and, using a hand-held immersion mixer, blend the bisque until completely smooth. Garnish with chopped scallions, if desired.

## Pumpkin Pie Spice Popcorn Snack Mix



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FEATURING OUR  
PUMPKIN PIE SPICE

Here is a fun and easy way to use Pumpkin Pie Spice to create a great snack mix. This delicious snack is made even better with the addition of Pumpkin Pie Spice. It is a popcorn-peanut-pretzel mixture that's so good - it's addictive!

### Ingredients:

15 cups popped/cooled plain popcorn	1/2 cup dark corn syrup
1 cup light brown sugar, firmly packed	1/2 tsp salt
2 Tblspn Pumpkin Pie Spice	1 tsp baking soda
3/4 cup butter	1 cup mini pretzels
	1 cup dry-roasted peanuts

**Directions:** Spread the popcorn, peanuts and pretzels (single layer) on a baking sheet. Set aside. In a large saucepan bring to a boil on medium heat, the brown sugar, corn syrup, Pumpkin Pie Spice, butter, and salt. Continue to cook for 2 minutes after it starts to boil. Remove from heat. Add the baking soda and stir well with a wooden spoon. Pour the sugar mixture over the popcorn mixture and toss. Bake at 250 degrees for one hour, tossing the mixture every 15 minutes during the one hour baking time. Place the baked mixture on parchment paper (single layer) to cool.