

GINGER ROOT POWDER, Crystallized Ginger, Nutmeg Powder

Orange & Ginger Fig Bread



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FEATURING OUR:
GINGER ROOT POWDER

This is a moist, slightly sweet quick bread that is delicious served warm with a little pat of butter. The figs are complemented by a hint of orange and the Ginger and Nutmeg spices. This is an easy bread to prepare and it makes a perfect breakfast or snack, served with a cup of tea. The natural sweet flavors of figs made even better with orange and Ginger.

Ingredients : 1/2 cup butter, softened 1/4 cup light brown sugar 1/2 cup granulated (white) sugar 1/2 cup sour cream 2 eggs, 1/4 cup orange juice Zest from one orange, 1 tsp orange extract	1 3/4 cup flour, 1/2 tsp baking soda 3/4 tsp baking powder, 1/2 tsp salt 1/2 tsp Nutmeg Powder 2 tsp Ginger Root Powder 2 Tblspns Crystallized Ginger 1 cup chopped dried figs 1/2 cup chopped walnuts
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Directions: Preheat oven to 350 degrees and lightly spray (with cooking spray) a 5 x 9 inch loaf pan or 3 mini loaf pans. Cream together the butter and sugars until light and fluffy. Add the eggs, one at a time, and then add the sour cream, orange juice, zest, extract and mix until combined. In a separate bowl blend together the flour, baking soda, baking powder, spices, and salt. Add the flour mixture to the butter mixture and mix until combined. Fold in the figs and the walnuts. Pour the batter into the prepared loaf pan and bake the bread in the preheated oven for about 50 minutes or until a knife inserted into the middle comes out clean. Let cool for 10 minutes and then remove the bread from pan.

GRILLING HERBS BLEND, Garlic Pepper Seasoning

ROASTED CHICKEN, CHORIZO TOMATOES & PEPPERS



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FEATURING OUR:
GRILLING HERBS BLEND

The aroma while this recipe is cooking is amazing. It is a one-pot dish that makes an easy-to-prepare, beautiful meal. The Grilling Herbs and Garlic Pepper Seasoning perfectly flavor the chicken, fresh tomatoes and peppers. The chorizo adds just the right amount of a kick. It's a delicious recipe that is sure to become a family favorite.

Ingredients : 2 medium white onions, quartered 2 red peppers, seeded and quartered 1 yellow pepper, seeded and quartered 2 banana peppers, seeded and quartered 6 to 8 roma tomatoes, quartered 6 garlic cloves, bashed	12 ounces chorizo, sliced 8 chicken thighs (bone-in and with skin) 14 ounce can Great Northern Beans 1 Tblspn Grilling Herbs Blend 2 tsp Garlic Pepper Seasoning 2 Tblspns olive oil Salt to taste Sprigs of fresh Rosemary (for garnish)
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Directions: Preheat oven to 350 degrees. In a large baking pan, arrange the vegetables as follows: beans, peppers, onions, tomatoes, garlic. Sprinkle with half of the spices, salt and oil. Lay the sliced chorizo and the chicken thighs over the vegetables and then sprinkle them with the remaining spices, salt and oil. Bake in the preheated oven for about one hour or until the chicken is cooked through and the skin is golden. Remove from the oven, let it rest for 10 minutes, garnish with the rosemary sprigs, and serve. Delicious served with hot garlic bread.