

YELLOW MUSTARD SEED POWDER, Celery Salt, Onion Granules, Garlic Granules, Cayenne Powder

PIMENTO CHEESE



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FEATURING OUR: YELLOW
MUSTARD SEED POWDER

THYME LEAF

Glazed Lemon -Thyme Zucchini Bread



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ORGANIC THYME LEAF

Pimento cheese is a popular Southern treat that is used as a spread for crackers, sandwiches, or vegetables. This delicious recipe includes the perfect spices to enhance the flavor of the cheese with just the right amount of a kick. Our family thinks it tastes far superior to the store-bought Pimento Cheese. Try it and see. The right spices make all the difference!

Ingredients

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| 2 ounces Cream Cheese (Regular or Light) | 1/2 tsp Onion Granules |
| 1/4 cup Mayonnaise (Regular or Light) | 1/8 tsp Cayenne Powder |
| 2 tsp Apple Cider Vinegar | 8 ounces Extra Sharp Cheddar Cheese |
| 1 tsp Sugar (or Stevia Sweetener) | (orange colored), shredded |
| 1/2 tsp Yellow Mustard Seed Powder | 1/3 cup drained and diced pimentos or roasted |
| 1/2 tsp Black Pepper | red peppers |
| 1/2 tsp Celery Salt | Salt to taste |
| 1/4 tsp Garlic Granules | |

Directions

Cream together the first 10 ingredients with a spatula until smooth. Fold in the cheddar cheese and the pimento and blend until the cream cheese starts to turn orange. Add additional salt, if desired. Store in the refrigerator until ready to serve.

Lemon and thyme are two wonderful summer flavors that taste so good together. These flavors are combined in this recipe with zucchini to make a moist, tart and delightful bread. The zucchini helps to keep this bread moist, and the lemon flavor is made even better with the slight hint of thyme. Topped with the lemon glaze, and you have a delicious summer treat. This recipe is for all the lemon-lovers. You will not be disappointed in this one!

Ingredients For the Bread:

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| 2 cups cake flour, | 1 1/3 cup sugar, |
| 1/2 tsp salt, | 2 Tblspns fresh lemon juice, |
| 2 tsp baking powder, | 1/2 cup buttermilk, |
| 1 Tblspn plus 1 tsp dried Thyme | Zest of 1 large lemon, |
| (ground fine) | 1 cup grated zucchini, |
| 2 eggs, | 1/2 cup canola oil |
| | 1 tsp lemon extract |

Ingredients For the Glaze:

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| 1 1/4 cup confectioner's sugar |
| 3 Tblspns fresh lemon juice |
| 1 Tblspn half and half |

DIRECTIONS:

Preheat oven to 350 degrees. Mix flour, salt, baking powder and thyme in a bowl. Set aside. In a large bowl mix together the eggs and the oil and sugar. Add the 2 Tblspns of lemon juice, buttermilk, lemon zest and lemon extract. Beat until well incorporated. Fold in the zucchini with a large spoon. Add the dry ingredients to the egg and sugar mixture and mix until just blended - do not over beat. Pour the batter in a 9 x 5 loaf pan that has been greased on all sides. Bake for about 40 minutes or until a knife inserted in the middle of the bread comes out clean. Set the pan on a wire rack and let the bread cool for 15 minutes. Turn the bread out of the pan and continue to let it cool on the wire rack.

Make the glaze by combining the glaze ingredients and mixing until smooth. Drizzle the glaze over the top of the bread while it is still slightly warm.