

Seafood Rub / Yellow Mustard Seed Powder / Garlic Salt

Delicious Hot Crab Dip



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FEATURING OUR:
SEAFOOD RUB & GARLIC SALT

Here is a recipe for one of our favorite appetizers to serve at holidays, parties, or any special gathering. The crab is spiced and complimented by our Seafood Rub, Yellow Mustard Seed Powder and Garlic Salt, adding just the right flavors to the creamy base of the dip. It is great served with toasted baguettes, crackers, raw vegetables or even by itself. It's simply a luscious treat that is absolutely delicious.

Ingredients:

1 pound crabmeat (lump or backfin)	1 Tblspn sherry
8 ounces of cream cheese, softened	2 tsp minced garlic
1/2 cup sour cream	2 Tblspns minced onion
2 Tblspns mayonnaise	1 tsp Yellow Mustard Seed Powder
1 cup grated cheddar cheese (divided)	1/2 tsp Garlic Salt
1 1/2 Tblspn lemon juice	1 1/2 Tblspn Seafood Rub (divided)
2 tsp Worcestershire sauce	Dash hot sauce

Directions: Preheat oven to 325 degrees and spray (with cooking spray) a deep dish pie pan. Mix together all of the ingredients, reserving 1/2 cup of the Cheddar cheese and 1/2 Tblspn of the Seafood Rub. Pour the crab dip mixture into the prepared pie pan. Sprinkle the reserved cheese on top of the crab dip and then the reserved Seafood Rub on top of the cheese. Bake the dip in the preheated oven for 25 minutes or until the cheese is melted and golden. Serve immediately with toasted baguettes or crackers.

True Cinnamon—Allspice—Nutmeg —Clove Powder

APPLE CIDER POUND CAKE WITH A STREUSEL TOPPING



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FEATURING
OUR ALLSPICE POWDER

APPLE CIDER POUND CAKE WITH A STREUSEL TOPPING:

One of the first true signs of the autumn season approaching is the appearance of apple cider at the local markets. This pound cake uses this ever-popular cider for a delicious and 'fall-tasting' treat. It is a very moist cake, made with plenty of spices that go so well with apples (True Cinnamon, Nutmeg, Allspice and Clove Powder), and the streusel uses the Apple Pie Spice that is just perfect for the topping. Enjoy the wonderful autumn flavors in this yummy cake - it's so good you will want to make it again and again during this delightful season.

Ingredients (for the cake):

2 cups granulated sugar	3 cups flour	1 tsp True Cinnamon	1/2 tsp Clove Powder
1 1/2 cups butter (room temperature)	1/2 tsp salt	1 tsp Allspice	1 cup apple cider
6 eggs	1/2 tsp baking powder	1 tsp Nutmeg	1 tsp vanilla extract

Directions (for the cake):

Preheat oven to 325 degrees. Prepare a large loaf pan or 4 mini loaf pans by spraying them well with cooking spray. Cream together the butter and sugar until light and fluffy. Add the eggs - one at a time, beating after each egg. In another bowl, mix together the flour, salt, and spices. Add this dry ingredient mixture to the butter/egg mixture and alternating with the apple cider. Add the vanilla extract and mix well. Make the topping and sprinkle the topping over the cake batter in the pan(s). Bake the cake until a knife inserted into the middle comes out clean (about 1.5 hours for a large loaf pan and 50 minutes for the mini loaf pans). Let cake(s) cool on a rack before slicing.

Ingredients and Directions (for the topping)

3/4 cup flour	2 Tblspns brown sugar	1 tsp Apple Pie Spice
	1/4 cup butter, melted	1/8 tsp salt
1/2 cup chopped pecans		

Mix together all of the above ingredients until pieces to crumble are formed. Sprinkle the crumbles on top of the cake batter in the pans just before placing the pans into the oven.

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1 cup grated cheddar cheese (divided)	1/2 tsp Garlic Salt
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2 tsp Worcestershire sauce	Dash hot sauce

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