

PUMPKIN PIE SPICE—GINGER ROOT POWDER

SPICED PEAR WALNUT BREAD



FEATURE

RECIPE 7/30/16

www.HamtowneSpicery.com

SPICED PEAR WALNUT BREAD:

Here is a simple and delicious way to use fresh pears. This is a moist bread with spices that go just right with the mild pear taste. Ginger and Pumpkin Pie Spice are added to the bread to provide a slightly sweet and wonderful flavor. This bread is very addictive - my family has a hard time taking just one slice and the bread loaves are devoured in no time. Serve it warm (it is really nice topped with butter or margarine) or room temperature - either way it is just a perfect and great-tasting bread.

Ingredients :

3 1/2 cups Flour
1 tsp Baking Powder
1 tsp Salt
1/2 tsp Baking Soda
2 tsp Pumpkin Pie Spice blend
1 tsp Ginger (ground)
2 cups Sugar

1/2 cup Vegetable Oil
1/2 cup Butter (melted and cooled)
2 tsp Vanilla Extract
4 Eggs
2 tsp Lemon Juice
2-3 cups Fresh Pears (peeled, cored, and coarsely chopped)
1/2 cup chopped Walnuts

Directions:

Preheat oven to 350 degrees. Grease two 8.5 x 4.5 x 2.5 inch loaf pans, or 4 mini loaf pans. In a large mixing bowl, combine the flour, baking powder, salt, Ginger, Pumpkin Pie Spice, and baking soda. Set this mixture aside. Sprinkle the lemon juice over the chopped pears and set them aside. In another large bowl, mix together with an electric mixer, the sugar, butter, and vanilla. Mix until well blended. Add the eggs, one at a time and then beat the mixture until it thickens slightly and becomes a light yellow color. Add the dry ingredients into this mixture and stir until just moistened. Fold in the pears (with the juice) and the chopped walnuts. Spoon the batter into the prepared pans and bake until a knife inserted into the middle of the loaf comes out clean (about an hour for the larger loaf pans). Remove from the oven and transfer to a wire rack to cool completely.

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Lemon Rosemary Sea Salt– Thyme—Sage

HERB ROASTED CHICKEN

WITH LEMON ROSEMARY SMOKED SEA SALT



RECIPE OF

THE WEEK 7/30/16

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HERB ROASTED CHICKEN WITH LEMON ROSEMARY SMOKED SEA SALT:

The classic roasted chicken is made even more flavorful and succulent with the addition of dried and fresh herbs and gourmet Smoked Sea Salt. This is an easy recipe with very delicious results. The Lemon Rosemary Smoked Sea Salt flavor really comes through on your first bite of this wonderful baked bird. This tasty recipe also makes a chicken that is excellent hot or cold or as leftovers for chicken salad and chicken sandwiches.

Ingredients:

4 - 4 1/2 pound whole chicken
1/4 cup Olive Oil
1 1/2 Tblspn Lemon Rosemary Smoked Sea Salt
2 tps dried Thyme

2 tps dried Sage
Sprigs of Fresh Thyme
Sprigs of Fresh Rosemary

Directions:

Clean the inside cavity and wash the entire chicken. Pat it dry with a paper towel. Rub the inside of the bird (including inside the neck area), with 1/2 Tblspn Lemon Rosemary Smoked Sea Salt and half of the dried Thyme and Sage. Sprinkle the entire outside of the bird with the remaining half of the dried Thyme and dried Sage.

Combine the Olive Oil and 1 Tblspn of the Lemon Rosemary Smoked Sea Salt. Rub this oil mixture over the entire bird, making sure also to go under all of the skin (under the breast skin, and under the skin near the neck and legs) and rub the oil directly on to the meat of the bird. Place the prepared chicken on a rack and then in a roasting pan. Insert the sprigs of Thyme and Rosemary into the cavity and neck area.

Roast the chicken (uncovered) in a 425 degree oven for about an hour or until a thermometer inserted into the thigh registers 170 degrees F. Let the cooked chicken rest for about 10 minutes before carving.

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