

CHICKEN & VEGGIE SEASONING, Thyme (dried herb), Garlic Granules

END OF SUMMER VEGETABLE CASSEROLE



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FEATURING OUR:
CHICKEN & VEGGIE SEASONING

This is an easy and delicious way to use those 'end of summer' fresh veggies. In this dish, the vegetables are tastefully spiced with our Chicken & Veggie Seasoning, Thyme, and Garlic Granules. This casserole can be used as a side dish or as the main dish for a meal. Great veggies and great flavors - a perfect way to enjoy fresh summer garden produce.

Ingredients

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| 1 medium onion, large chop | 2 tsp Chicken & Veggie Seasoning |
| 1 cup chopped fresh peppers (combination of green, yellow & red peppers) | 2 tsp Thyme (dried herb) |
| 1 cup chopped fresh zucchini | 1 tsp salt / Pepper to taste |
| 1 cup chopped fresh yellow summer squash | 2 eggs, lightly beaten |
| 2 cups peeled and chopped fresh eggplant | 1/2 cup chicken broth |
| 2 Tblspns olive oil | 1 1/2 cups dry stuffing mix (herb flavor) |
| 1 tsp Garlic Granules | 2 cups grated Fontina or Monterey Jack cheese, divided |

Directions

Preheat oven to 350 degrees. In a large fry pan sauté the onions, peppers and Garlic Granules for about a minute. Add the zucchini and yellow squash and sauté for 2 minutes (vegetables should be tender-crisp, not too soft), then add the eggplant and sauté for another minute. Remove the pan from the heat and let it cool for about 5 minutes. Add the Chicken & Veggie Seasoning, Thyme, salt, pepper, chicken broth, stuffing mix, eggs and 1 cup of the cheese. Mix to combine. Place this mixture in a greased casserole dish and bake for 15 minutes (uncovered) in the preheated oven. Remove from the oven and sprinkle the remaining 1 cup of shredded cheese over the top of the casserole. Return the dish to the oven and bake for another 15 minutes.

Ginger Root — True Cinnamon

Apricot Almond Bars



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FEATURING
OUR GINGER ROOT POWDER

Apricot Almond Bars:

These are heavenly little Apricot fruit bars with just a hint of Almond. Apricot preserves are spiced with True Cinnamon and Ginger to perfectly compliment the Apricot flavor. These simple and delicious bars can be made with any flavor of preserves, but the Apricot is a real favorite for my family. Enjoy the Apricot-Almond combination - it is scrumptious!

Ingredients:

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| 3/4 cup Butter (softened) | 2 tsp True Cinnamon (divided) |
| 2 cups flour | 1 1/2 Ginger Root Powder |
| 1 cup Sugar | 1 cup Flaked Coconut |
| 1 Egg | 1/2 cup Sliced Almonds - toasted |
| 2 tsp Almond Extract | 1 Jar (10 - 12 ounces) Apricot Preserves |
| 1/4 tsp Baking Powder | |

DIRECTIONS:

Preheat oven to 350 degrees. Spray (with cooking spray) a 9x9 inch square pan. In a bowl, cream together the Butter and Sugar until light and fluffy. Beat in the Egg, and Almond Extract and mix until well combined. In a small bowl mix the Apricot Preserves with 1 tsp of True Cinnamon and the Ginger Root Powder and set aside. In a separate bowl, whisk together the Flour, Baking Powder, and 1 tsp True Cinnamon. Gradually add the Flour mixture to the Butter/Egg mixture. Fold in the Coconut and the Sliced Almonds (toasted). Press 2/3 of the dough mixture into the entire bottom of the sprayed pan. Spread the spiced Apricot Preserves over the dough in the pan. Drop in crumbles the remaining dough on top of the Apricot Preserves. Bake for about 35 minutes or until the top is golden. Remove from the oven and cool on a wire rack. Cut into bars after completely cooled.

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