

CAJUN BLEND, Smoked Paprika, Bay Leaf, Thyme (dried herb), Oregano (dried herb)

# JAMBALAYA



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CAJUN BLEND

Jambalaya is a Cajun rice dish that is usually made with shrimp, chicken and sausage. Here, the recipe for this traditional Louisiana dish is made a little spicy and full of Cajun flavors. The spices used- Cajun, Smoked Paprika, Bay Leaf, Thyme and Oregano- provide the perfect combination for this delicious dish. Serve it hot topped with green onions, and extra hot sauce, if desired. It makes a great meal, and it will quickly become a family favorite!

## Ingredients:

1 lb. boneless, skinless, chicken thighs, cut into bite-sized pieces	2 Tblspns minced garlic
1 lb. andouille sausage, sliced into thin rounds	14 ounce can tomato puree
1 lb. large shrimp (uncooked), peeled & deveined	14 ounce can whole tomatoes (crush tomatoes in hands before adding)
1 1/2 cups (uncooked) long grain white rice	1 Tblspn Worcestershire sauce
3 cups chicken stock	1 Tblspn hot sauce
4 Tblspns olive oil (divided)	1 Bay Leaf
1 medium green pepper, diced	2 Tblspns Cajun Blend
1 medium red pepper, diced	2 tsp Smoked Paprika
1 medium onion, diced	1 tsp each- Thyme and Oregano
2 celery stalks, diced	Salt & Pepper to taste
	Sliced green onions (for garnish)

**Directions:** In a large, deep fry pan, sauté the chicken and sausage in 2 Tblspns of oil until the chicken is no longer pink and the sausage is lightly brown. Remove them from the pan and set aside. Add the remaining 2 Tblspns of oil to the pan and stir-fry the peppers, celery, onion and garlic until the onion is soft. Turn the heat to low and add the rice, chicken stock, tomato puree, tomatoes, Worcestershire sauce, hot sauce, Bay Leaf, and spices to the pan. Let this come to a simmer and then cover the pan and cook on low heat for about 40 minutes, or until the rice is fully cooked. Taste the rice and add salt and pepper, to taste. Remove the pan cover and then add the shrimp and continue to cook on low until all of the shrimp are pink. Remove the Bay Leaf and add the cooked chicken and sausage to the pan. Stir to combine and serve immediately with the sliced green onions, for garnish.

Apple Pie Spice—True Cinnamon

# Streusel Apple Pie Bars



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APPLE PIE SPICE

Fresh apples are spiced with True Cinnamon and Apple Pie Spice for these delicious pie bars. The spices really make this recipe, as they truly enhance the flavors of the apples. One bite and you will agree- these are the best apple pie bars you have ever tasted! .

## Ingredients For Crust:

2 1/2 cups flour  
1/3 cup sugar  
1/2 tsp salt  
1 cup butter, cut into pieces

## Ingredients For Filling:

5 cups fresh apples (peeled and diced)  
1 Tblspn lemon juice  
1 cup packed light brown sugar  
1/4 cup flour  
1 tsp True Cinnamon  
1 1/2 tsp Apple Pie Spice

## Ingredients For Topping:

1/4 cup light brown sugar  
1/2 cup oatmeal (dried cereal)  
1 tsp True Cinnamon  
1/2 cup chopped pecans

## Directions (for the cake):

Preheat oven to 375 degrees. Line a 13x9 inch pan with foil, leaving some excess to hang over the edge of the pan. Spray the foil with cooking spray. To make the crust, combine flour, sugar and salt. Using a fork or pastry cutter, cut in the butter until the mixture resembles sand. Set aside 1 1/4 cup of this mixture (for the topping). Press the remaining mixture into the bottom of the prepared pan. Bake at 375 degrees for 10 minutes. To make the filling, mix the apples and lemon juice together. Add the brown sugar, flour, and spices and stir to combine. Pour this filling over the baked crust. To make the topping, add the brown sugar, oats, True Cinnamon, and pecans to the reserved crust mixture. Stir to combine. Sprinkle the topping over the filling in the pan. Bake at 375 degrees for about 35 minutes. Cool on a rack and remove the bars from the pan by lifting with the foil. Cut into bars when cooled.