

PUMPKIN PIE SPICE / True Cinnamon / Clove Powder

CUCUMBER BREAD



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FEATURING OUR:
PUMPKIN PIE SPICE

Here is great (and different) way to use all of those garden-fresh cucumbers. In this recipe, the cucumber helps to make the bread moist, without over-powering the taste. The light cucumber flavor is refreshing and pairs well with the Pumpkin Pie Spice, True Cinnamon, and Clove Powder. It is a delicious spice bread that is wonderful served warm with honey or butter.

Ingredients:

2 cups grated fresh cucumbers - seeds removed (about 3 1/2 large cucumbers)	1 cup crushed pineapple (drained)	1/2 tsp baking powder
3/4 cup oil	2 tsp vanilla extract	1 Tblspn Pumpkin Pie Spice
2 cups (granulated white) sugar	3 cups flour	1 tsp True Cinnamon
3 eggs	1 tsp salt	1/2 tsp Clove Powder
	1 tsp baking soda	1 cup chopped walnuts

Directions :

Grate cucumbers and let them drain in a colander for 1 hour. Pat with a paper towel to remove the excess water, and set aside. Preheat the oven to 350 degrees. Grease (with cooking spray) the bottom and sides of two loaf pans. In a large mixing bowl, beat the eggs until foamy. Add the oil, sugar, and vanilla extract, and mix until combined. Add the cucumber, pineapple, spices, salt, baking soda, and baking powder and mix well. Gradually add the flour and then fold in the walnuts. Mix until fully incorporated. Pour the mixture into the prepared loaf pans. Bake the loaves in the preheated oven for about an hour, or until a knife inserted in the middle of the loaf comes out clean. Place baked loaves on a rack to cool.

PAPRIKA / Bay Leaf / Onion Granules

CHICKEN PAPRIKISH



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FEATURING OUR:
PAPRIKA SPICE

A Hungarian inspired recipe, where the Paprika absolutely makes the dish. The rich sauce with the chicken cooked in the Paprika, Bay Leaves and Onion Granules (& onions), makes for a delicious meal. The gravy alone is just yummy. Serve it over noodles or dumplings. A family favorite!

Ingredients:

6-8 pieces of chicken (thighs & legs work well)	3 1/2 Tblspns Paprika (not smoked)
2 large onions, sliced length-wise	4 Bay Leaves
3 Tblspns butter	2 tsp Onion Granules
1 cup chicken broth (heated)	3 Tblspns cornstarch
	16 ounces sour cream

Directions :

Salt & Pepper and then rub 3 Tblspns of Paprika onto the chicken. Each piece should be reddish and covered with the Paprika. Sprinkle the Onion Granules over the seasoned chicken. Set them aside. Melt the butter in a large heavy skillet and sauté (medium heat) half of the onions for 2 minutes. Turn heat to high, add the chicken pieces and sear/brown them. Turn the heat to low and add the remainder of the onions to the skillet. Pour the chicken broth over the chicken & onions. Add the 4 Bay Leaves to the skillet and sprinkle the remaining 1/2 Tblspn of Paprika over the onions & chicken. Cover the pan and cook for an hour, gently stirring every 15 minutes. Just before the end of the hour, remove 2 cups of the broth from the pan. In a mixing bowl, whisk together the broth (cooled slightly), and cornstarch. Add the sour cream to this mixture and blend until smooth. When the chicken is cooked, remove the pieces and pour the sour cream mixture into the pan. Stir until thickened. Return the chicken to the pan and heat until warm. Serve immediately.