

GINGER ROOT POWDER, True Cinnamon, Clove Powder
ORANGE POLENTA SPICE CAKE
 WITH A SPRINGTIME HONEY GLAZE



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FEATURING
 OUR GINGER ROOT POWDER

This is a moist, and wonderfully flavorful cake with delightful hints of orange, ginger and clove. It's perfect served warm, topped with the honey glaze, or with fresh fruit and whipped cream. This is a Gluten-Free cake that is so good, it almost melts in your mouth!

Ingredients For The Cake -

- 1 cup Fine Ground polenta (or Fine Ground cornmeal)
- 3 cups Fine Ground almond flour
- 1 tsp baking powder -1 tsp Ginger Root Powder
- 1 tsp True Cinnamon—1/4 tsp Clove Powder—1/2 tsp salt
- Zest from one orange
- 1 cup sugar—3/4 cup butter, room temperature
- 1/2 cup sour cream—3 eggs, room temperature
- 2/3 cup orange juice

DIRECTIONS :

Preheat oven to 350 degrees. Spray a 9 inch square baking pan with cooking spray. With a hand-held mixer, blend together the butter, sugar, orange zest, and orange extract. Mix well, until it is a pale yellow color. Fold in the orange juice, and then add the eggs, one at a time, mixing after each egg is added. In a separate bowl, combine the polenta, almond flour, baking powder, spices, and salt. Add the dry ingredients mixture to the butter mixture, in 3 separate batches, mixing after each addition. Pour the combined batter in the prepared pan and bake in the preheated oven for about 40 minutes or until a knife inserted into the center comes out clean. Poke a few holes into the top of the warm cake and pour the warmed glaze over the top of the cake.

For The Glaze - Heat the following ingredients in a small saucepan over medium heat until fully blended and hot (do not boil):

- 1/2 cup Orange Juice
- 4 Tblspns Springtime Honey
- 1/2 tsp Orange Extract
- 1/2 tsp Ginger Root Powder
- 1/8 tsp Clove powder

CAJUN SEASONING BLEND—GARLIC GRANULES
CAJUN SHRIMP AND SAUSAGE
 WITH CHEESE GRITS



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FEATURING
 OUR CAJUN SEASONING

CAJUN SHRIMP AND SAUSAGE WITH CHEESE GRITS:

This is a true southern gourmet recipe, adapted from a version first listed in the Allrecipes Magazine. If you have never tried Shrimp and Grits - you should definitely try this recipe. It is the best one for shrimp and grits that I have ever tasted. The Cajun Blend really makes the shrimp and sausage taste just as they should for this wonderful southern dish. You can serve the shrimp and sausage mixture over rice if you prefer, but the creamy cheesy grits really go so well with the spiced shrimp and sausage, and help to make this recipe superb.

Ingredients:

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| 1 cup coarsely ground grits | 1 red pepper, chopped |
| 3 cups water | 1 yellow pepper, chopped |
| 2 tsps salt | 1 cup chopped onion |
| 2 cups light half and half | 1 tsp Garlic Granules |
| 2 Tblspns Cajun Blend Spice (divided) | 1/4 cup butter |
| 2 pounds uncooked shrimp, peeled and deveined | 1/4 cup flour |
| 1 Tblspn Lemon Juice | 1 cup chicken broth |
| 1 pound Andouille Sausage, cut into 1/4 inch slices | 1 Tblspn Worcestershire sauce |
| 1 green pepper, chopped | 1 cup shredded sharp cheddar cheese |

DIRECTIONS :

Bring water, grits, and salt to a boil in a heavy saucepan. Stir in the half and half and simmer until the grits are thickened (15 - 20 mins). Set aside and keep warm. Sprinkle the shrimp with salt and 1 1/2 Tblspns Cajun Blend, and then drizzle them with the lemon juice. Set these aside. Cook the sausage in a large skillet sprayed with olive oil cooking spray. Fry them in the pan until browned. Add the peppers, garlic, onions and 1/2 Tblspn Cajun Blend, and fry until the vegetables are just softened. Add the shrimp and stir to combine. In a separate saucepan, melt the butter over medium heat; whisk in the flour to make a smooth paste. Turn the heat to low and cook, stirring constantly until the mixture is a medium brown in color (about 8 mins). Pour this mixture into the skillet with the sausage and shrimp. Place the skillet over medium heat and then pour in the chicken broth and Worcestershire sauce, cooking and stirring until the sauce thickens and the shrimp are opaque and bright pink (about 8 mins). Just before serving, mix the sharp cheddar cheese into the cooked grits and stir until melted. Serve the shrimp mixture over the cheese grits.