

SUMMER SAVORY—THYME

## SPIRALIZED SQUASH WITH LEMON, HERB & CHICKEN



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Summer Savory

PUMPKIN PIE SPICE—GINGER ROOT POWDER

## SPICED PEAR WALNUT BREAD



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Featuring  
OUR PUMPKIN PIE SPICE

This is a quick and simple summer meal that is light, healthy and delicious. Summer Savory & Thyme provide the perfect herbal flavors for this dish. These herbs are combined with lemon, chicken and spiralized squash for refreshing stir-fry with loads of flavor. Serve it with a salad and crusty rolls for a memorable summertime treat.

**Ingredients:**

4 - 5 cups of spiralized fresh squash (e.g. zucchini, summer, or Italian)

2 Tblspns olive oil  
2 large garlic cloves, minced  
2 tsp Summer Savory  
1 tsp (ground) Thyme  
Zest from 1 lemon

Salt & pepper to taste  
2 cups cooked and cubed chicken breast  
2 Tblspns grated Parmesan cheese  
olive oil for drizzle

**Directions:** In a large fry pan over medium heat, fry the garlic in the oil for about a minute. Add the squash to the pan and stir-fry it for about 2-3 minutes, until it is covered with the oil. Lower the heat to medium low and add the chicken, herbs, lemon zest and lemon juice. Gently stir-fry this mixture until all ingredients are well distributed and squash is cooked to desired doneness. Add the salt and pepper to taste. Remove the pan from the heat. Transfer the squash to a serving dish and sprinkle with the grated Parmesan cheese. Serve immediately with a little olive oil drizzle over each serving.

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.