

CHILI BLEND / Cumin Seed Powder / Garlic Salt

CHEESY SPICED SUMMER SQUASH CASSEROLE



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FEATURING OUR:
CHILI BLEND

Here is an easy and delicious way to serve those wonderful and abundant yellow summer squash. It can be made low-fat by using the light cream cheese, & mayo - and it is still delicious. The Chili Blend, Cumin, Garlic Salt and green chilies work well with the squash and really give this dish a nice spicy flavor. Say good-bye to the bland boiled yellow squash. This recipe has all the right flavors to make yellow squash one of our favorite summer veggies.

Ingredients:

5 - 6 medium fresh yellow squash, sliced into rounds	Pepper	2 eggs
3 Tblspns butter	1 small can of chopped green chilies (drained)	1 cup light 'Velveeta' cheese, shredded & divided
1 1/2 tsp Chili Blend, divided	4 scallions, chopped	1/2 cup sharp cheddar cheese
1/2 tsp Cumin Seed Powder	3/4 cup mayonnaise	1 cup crushed 'Ritz' crackers Butter Spray
1/2 tsp Garlic Salt	4 ounces cream cheese, room temperature	

Directions :

Preheat oven to 350 degrees. Melt the butter in a large skillet and sauté the sliced squash until it is just tender-crisp. Add 1 tsp of Chili Blend, the Cumin, Garlic Salt, pepper, scallions, and chilies and stir to combine. Place the squash mixture in a greased 9x9 inch baking pan. In a mixing bowl, blend together the mayonnaise, cream cheese, eggs, 1/2 cup of the Velveeta cheese, and 1/2 tsp of Chili Blend. Spread the mayonnaise mixture over the squash in the baking pan. Sprinkle the remaining 1/2 cup of the Velveeta cheese and the cheddar cheese over the mayonnaise mixture layer. Top the cheese with the crushed crackers and then spray the crackers with butter spray. Bake the casserole in the preheated oven for 35 minutes or until the top is golden brown.

GINGERBREAD SPICE, True Cinnamon

GINGERBREAD SPICED ZUCCHINI CAKE WITH A VANILLA CREAM CHEESE GLAZE



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FEATURING OUR:
GINGERBREAD SPICE

This is a moist, perfectly spiced cake made with one of the most popular summer veggies—fresh zucchini! Our Gingerbread Spice and True Cinnamon provide the sweet spice flavors for this wonderful cake. It is served with a vanilla cream cheese glaze, and it is 'over the top' delicious and sure to become a seasonal favorite.

INGREDIENTS FOR THE CAKE:

1 cup granulated sugar	1 tsp baking soda
1/2 cup (packed) brown sugar	1 tsp salt
4 large eggs	1 tsp True Cinnamon
1 cup vegetable oil	1 Tblspn Gingerbread Spice
3 cups all purpose flour	3 cups grated fresh zucchini
2 tsp baking powder	1 cup (drained) crushed pineapple

Directions For The Cake: Preheat oven to 350 degrees & spray (with cooking spray) a large bundt cake pan. Cream together the sugars and the eggs. Add the oil and mix to combine. Add the flour, baking soda, baking powder, spices, and salt and blend until fully incorporated. Fold in the zucchini and the pineapple. Pour the batter into the prepared bundt pan and bake in the preheated oven for about an hour or until a knife inserted into the center comes out clean. Cool slightly and turn onto a serving plate. Glaze the cake while still warm.

Ingredients and Directions For The Glaze: Mix together the below ingredients until smooth and the desired glaze consistency for pouring over the cake.

4 ounces softened cream cheese,	/	4 ounces softened butter
1 cup sifted powdered sugar,	/	1 tsp vanilla extract
1/4 - 1/3 cup Milk (or Vanilla Coffeemate Liquid Creamer)		