

TRUE CINNAMON, GROUND GINGER, CLOVE POWDER

PUMPKIN CRISP



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Featuring OUR...
True Ceylon Cinnamon

MESQUITE BLEND, Cayenne Powder, Thyme

BRUNSWICK STEW



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FEATURING OUR:
MESQUITE BLEND

Move over pumpkin pie - Pumpkin Crisp is our new favorite pumpkin dessert! Warm spices of True Cinnamon, Ground Ginger and Clove Powder perfectly spice the pumpkin layer in this amazing fall treat. For the Crisp Topping - True Cinnamon spices the Graham Crackers, oats and pecans for a delicious crunch. This is a little different and yummy way to enjoy seasonal pumpkin!

Ingredients:

For The Pumpkin layer:

- 15 ounce canned pumpkin
- 2/3 cup Evaporated Milk
- 1/2 cup granulated (white) sugar
- 1/2 cup (packed) light brown sugar
- 3 eggs
- 1 tsp vanilla extract
- 1/4 tsp salt
- 1 tsp True Cinnamon
- 1/4 tsp Clove Powder
- 1/2 tsp Ground Ginger

Crisp Topping:

- 1 cup Graham Crackers, roughly crushed, with chunks of the cracker remaining
- 1 cup oats
- 1/2 cup (packed) light brown sugar
- 1/2 cup chopped pecans (optional)
- 1 tsp True Cinnamon
- 1/4 tsp salt / 1/4 tsp Baking Powder
- 1/4 tsp Baking Soda
- 3/4 cup butter, grated and divided

Directions: Preheat oven to 350 degrees. Spray a 9 x 9 baking pan with cooking spray. Make the topping by combining all ingredients, reserving 1/4 cup of the grated butter. Mix together the pumpkin layer ingredients until smooth. Pour the pumpkin mixture into the prepared baking pan. Sprinkle the topping over the pumpkin. Dot the topping with the reserved grated butter. Bake in the preheated oven for 45 - 60 minutes or until the pumpkin layer is firm and the topping is golden. Let the crisp cool for 10 minutes before serving.

Brunswick Stew is a traditional southern favorite, often served in the fall. There are a number of different versions of this stew with a variety of meats used. Our recipe uses BBQ sauce, shredded chicken, pulled pork, baby lima beans and shoe peg corn, spiced with our Mesquite Blend, Thyme and a touch of Cayenne. It's a deliciously flavored thick stew that's a perfect cooler weather comfort food.

Ingredients:

- 6 skinless, boneless, chicken thighs, cooked & shredded
- 2 cups cooked pork, shredded (pulled pork)
- 2 cups chicken broth, 1 medium onion, diced
- 1 Tblspn minced garlic, / 4 Tblspns butter
- 1 cup white potatoes, peeled, cooked and chopped,
- 12 ounce bag of frozen baby lima beans

- 2 (11 ounce) cans of shoe peg corn
- 1/2 cup ketchup, 1 cup BBQ sauce
- 1 Tblspn Worcestershire sauce
- 28 ounce can crushed tomatoes
- 1/8 tsp Cayenne Powder
- 1 Tblspn Thyme, 1 Tblspn Mesquite Blend, 2 tsp salt, / 1 tsp pepper

Directions: Melt the butter in a large pot and then saute the onion and garlic in the butter for about a minute. Add the lima beans to the pot and cook for another 2 minutes. Add the tomatoes, broth, ketchup, BBQ sauce and Worcestershire sauce to the lima bean mixture and simmer for 15 minutes. Add the potatoes, corn, chicken, pork, Thyme, Mesquite Blend, Cayenne Powder, salt and pepper and simmer for 15 more minutes or until the stew is well blended and a thick consistency.