

CHILI BLEND, Cumin Seed Powder, Garlic Granules, Oregano (dried herb), Smoked Paprika, Cayenne Powder.

## FAVORITE CHILI



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FEATURING OUR:  
CHILI BLEND

Our favorite chili is thick, with meat, beans and the perfect combination of spices. This recipe uses tomatoes, a variety of peppers and beans, and is spiced with our Chili Blend, Cumin Seed Powder, Oregano, Smoked Paprika and a touch of Cayenne - a delicious combination with just the right amount of heat! It is so good, it doesn't even need any toppings (and it is also great as leftovers). Enjoy a bowlful of spicy goodness, and one of our favorite dishes!

INGREDIENTS:		
2 Tblspns olive oil	2 tsp Oregano (dried herb)	Two 15 ounce cans of red kidney beans, rinsed & drained
1 lb ground beef or ground turkey	2 tsp Cumin Seed Powder	One 15 ounce can (fat free) refried beans
1 red pepper, seeded and diced	1 tsp Smoked Paprika	1 cup chunky mild salsa
2 green peppers, seeded and diced	1/2 tsp Cayenne Powder	One 4 ounce can diced green chilies
2 medium onions, chopped	1/2 tsp salt	One 4 ounce can sliced jalapeno peppers, drained
2 Tblspns Garlic Granules	1 Tblspn Worcestershire sauce	
2 tsp Chili Blend	One 28 ounce can crushed tomatoes	

**DIRECTIONS:** In large, heavy skillet, heat the oil and then add the meat, cook it, and break it into crumbles. Brown the meat until almost no longer pink and then add the onions, Garlic Granules, peppers, and all other spices. Cook, stirring as needed, until the meat is done and the vegetables are softened. Add the Worcestershire sauce, tomatoes, beans, refried beans, salsa, chilies, jalapenos and salt. Stir to blend and bring the mixture to a boil. Reduce the heat to low and simmer covered (stir as needed), for about 40 minutes. Serve hot in bowls with crackers, tortilla chips, or over rice. Top with shredded cheese, diced onions or sour cream, if desired.

CRYSTALLIZED GINGER, Ginger Powder, True Cinnamon, Clove Powder

## PUMPKIN GINGERBREAD



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FEATURING OUR:  
CRYSTALLIZED GINGER

This is an updated version for one of our favorite falltime treats. This delicious and moist gingerbread is a wonderful combination of gingerbread spices and pumpkin. The pumpkin helps makes it moist, and the spices used - Gingerbread Spice & Clove Powder- are just the right flavors for a perfect gingerbread. Don't forget to add the Crystallized Ginger in the crumble topping- it really gives it a great extra ginger punch.

Ingredients For The Gingerbread:	Ingredients and Directions For Ginger Crumble Topping:
1 1/2 cup all purpose flour / 1 tsp baking soda	Mix together the following until it is a crumbly consistency:
1/2 tsp salt / 1/2 tsp Clove Powder	1/4 cup packed light brown sugar
1 Tblspn Gingerbread Spice	1/4 cup all purpose flour
1/2 cup melted butter (cooled)	2 Tblspns Crystallized Ginger
1 tsp Vanilla Extract	1 tsp Gingerbread Spice
1 cup pumpkin puree (canned pumpkin)	2 Tblspns butter (cold)
2 eggs \ 1/2 cup light brown sugar	
1/2 cup molasses	

### Directions For The Gingerbread:

Preheat oven to 350 degrees and spray (with cooking spray) the insides of a 9x9 inch baking pan. Mix together the flour, salt, baking soda, Gingerbread Spice, and Clove Powder. In a separate bowl, mix together the pumpkin, butter, sugar, molasses, eggs, and vanilla. Add the wet mixture to the dry mixture and blend until smooth. Pour the batter into the prepared pan. Sprinkle the Ginger Crumble Topping over the top of the batter. Bake the Gingerbread in the preheated oven for about 40 minutes. or until a knife inserted into the center of the bread comes out clean.