

Thyme Powder, Ginger Powder, Crystallized Ginger

THYME & GINGER FIG BARS



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FEATURING OUR:
THYME POWDER

Fresh summertime figs are lightly sweetened and then spiced with Ginger, Thyme (yes, Thyme and figs go well together!) and lemon, for this delicious snacking bar. It's not too sweet, and has a perfect buttery crust. Even fig-haters will love these bars! It's a yummy way to enjoy this wonderful seasonal fruit.

INGREDIENTS: (FOR JAM)

2 lbs of fresh figs, stems removed & cut into small chunks
1/4 cup sugar
2 1/2 Tblspns lemon juice
1 tsp Ginger Powder
1 tsp Thyme Powder

DIRECTIONS: For The Jam: Put all jam ingredients in a heavy skillet and cook on medium high heat (stirring occasionally) until the juices are reduced and the mixture is thick. Set aside. For The Crust:

INGREDIENTS: (FOR CRUST)

1/2 cup Almond Flour
1 1/2 cup All Purpose Flour
1/3 cup sugar
1/2 cup light brown sugar
1/2 tsp salt
1/2 tsp baking powder
1 stick butter, cut into small pieces (or grated)
1 egg yolk
1 tsp vanilla extract
1 1/2 Tblspn Crystallized Ginger (for the top crust)

Preheat oven to 350 degrees. Mix together the flours, sugars, salt, and baking powder. Add the butter, egg and extract and work the mixture until it is crumbly. Press 2/3s of this mixture into an ungreased 8x8 baking pan. Bake the crust in the preheated oven for 30 minutes or until it is lightly brown. Spread the set aside jam over the baked crust. Combine the reserved 1/3 of the crust mixture with the Crystallized Ginger and then sprinkle this mixture over the jam. Bake for 40 minutes or until the top crust is golden brown. Cool on a rack and cut into squares once it is cooled.

TURMERIC ZEST SEASONING BLEND, Chinese Five Spice Blend, White Pepper

CANTONESE SALT 軍 PEPPER 粉



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FEATURING OUR:
TURMERIC ZEST SEASONING

Here's great way to use those fresh summer hot chili peppers (and it's not a salsa!). This popular Cantonese dish has a nice hot kick from the chili peppers (and a bit from the Turmeric Zest). Our Turmeric Zest and Chinese Five Spice Blends add delicious flavors and color to the pork and the White Pepper helps to give it the 'pepper' taste. You can lessen the heat on this dish by adding less chilies, and the combination of the flavors are still excellent.

Ingredients :

2 - 3 lbs. pork shoulder or butt, trimmed & cut into 3" pieces (1/4 " thick)
2 Tblspns cooking sherry, 1 tsp sesame oil
2 tsp Chinese Five Spice Blend
2 tsp Turmeric Zest Seasoning
1 tsp White Pepper (divided)
2 1/2 tsp salt (divided)

1/4 cup flour, 2 Tblspns cornstarch
1 cup (divided) peanut oil, 3 Tblspns water
4 garlic cloves, peeled & sliced thin
2 long hot red chili peppers, sliced crosswise & seeds removed
3 spring onions (green part only), sliced
2 long hot green chili peppers, sliced crosswise & seeds removed

Directions: Marinate the pork for at least 30 minutes in the sherry, sesame oil, 1/2 tsp White Pepper, 2 tsp salt, Chinese Five Spice & Turmeric Zest Blend. Cover the marinated pork pieces in a mixture of flour, cornstarch, 1/8 tsp White Pepper, 1 1/2 tsp peanut oil, and the water. Place the remaining peanut oil in a large skillet and heat to medium high. Fry the garlic in the oil until they are just starting to turn golden (about 30 seconds). Remove the garlic and drain on a paper towel. Add the pork pieces to the oil and fry until they are cooked and golden brown. Remove the pork, turn the heat to high, add the peppers and spring onions, cook for 30 seconds and then remove from the heat. Drain the excess oil from the pan (leaving a small amount in the pan). Add the pork pieces, garlic, 1/8 tsp White Pepper, & 1/2 tsp salt and stir-fry quickly to combine. Serve immediately over rice.