

Using Our: Saffron / Cardamom Powder / Vanilla Extract



# Saffron Cookies



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FEATURING: SAFFRON

These Saffron Cookies are small, soft, delicate, and slightly sweet. They are tender butter cookies deliciously flavored with a hint of Saffron and Cardamom and a Pistachio crunch. The Saffron flavor is perfect and not overpowering in this delightful snack or dessert. They are excellent served with tea or coffee and go well with seasonal fruit. It's an easy recipe to make for a unique and unforgettable treat that is sure to please all!

2 Tblspns Milk (slightly warmed)	3/4 cup Granulated (white) Sugar
1/4 tsp Saffron threads	1/4 cup Packed Brown Sugar
2 cups All Purpose Flour	1/2 tsp Vanilla Extract
1 tsp Baking Soda	1 large Egg (slightly beaten)
1/2 tsp Salt	1/2 cup Pistachio Kernels (slightly chopped)-
1/4 tsp Cardamom Powder	Can also use roasted Almonds or Cashews.
1/2 cup (one stick) Butter (softened)	

**Directions:** Add the Saffron to the warmed milk and let it soak for about 20 minutes. This mixture will be golden/orange in color. Set aside. Sift together the Flour, baking soda, salt and Cardamom. In a separate bowl, beat the Butter until it is soft and light in color. Slowly add in the sugars and beat this mixture until it increases in volume. Using a separate small bowl, mix the Saffron mixture, Egg and Vanilla. Add this mixture to the Butter mixture. Fold in the Flour mixture and blend until fully incorporated. Stir in the Pistachios. Chill this completed mixture for about 1 hour. **Preheat the oven to 350 degrees.** Roll the chilled dough into small balls (about the size of a quarter). Place the balls on a parchment lined baking sheet. Bake the cookies for about 10-12 minutes. Cool on a rack or a paper towel.

# Saffron / Smoked Paprika / Thyme SEAFOOD PAELLA



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FEATURING  
SAFFRON & SMOKED PAPIKA

Here is a Spanish seafood Paella recipe that includes scallops, shrimp, clams, chicken, and chorizo. Authentic paella spices- saffron, smoked paprika and thyme- are added to give this incredible rice dinner the traditional flavor. This is a great dish for a big, special dinner, with delicious flavors, that are sure to please.

3 cups uncooked long grain rice	1/2 cup olive oil	2 tsp Saffron threads
1 1/4 lb chicken thighs (boneless & skinless)	1/2 cup chopped onion	1 tsp salt
4 chorizo sausage links	2 garlic cloves, minced	14 ounce can crushed tomatoes
(or other smoked sausage made with chilies)	1/2 chopped red pepper	6-8 cups chicken broth
16 jumbo shrimp - peeled with tail left on	1/2 chopped green pepper	1 cup frozen peas
1/4 lb small scallops 1/4 lb small shrimp	1 tsp Smoked Paprika	Lemon Wedges
6 large or 10 small clams in shell	1 Tblspn dried Thyme	Fresh Parsley, chopped for garnish

**Directions:** Heat oil in a very large skillet over medium high heat. Brown chicken thighs and chorizo in the oil. Remove them from the pan and cut the chicken and chorizo into one inch chunks. Set the chicken and chorizo aside. Cook the onion and garlic, in this pan for about a minute. Add the peppers, and cook for a minute. Stir in the spices, Saffron, tomatoes, peas, rice, chicken thighs, chorizo, salt and 6 cups of chicken broth. Bring to a simmer and cook on medium heat for about 15 minutes, stirring frequently and adding additional chicken broth, if needed. Add the scallops and small shrimp, cover and cook for 10 minutes or until the rice is done and shrimp and scallops are done. Decoratively place the clams and jumbo shrimp on top of the rice. Reduce heat to medium low, cover and cook until the jumbo shrimp is pink and the clams are opened. Remove from the heat, garnish with fresh parsley and lemon wedges and serve immediately.