

TRUE CINNAMON, Nutmeg Powder, Clove Powder
GLAZED PERSIMMON BARS



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FEATURING OUR:
 TRUE CEYLON CINNAMON

Fresh Hachiya persimmons are used to make these delicious and moist bars. They are lightly sweetened with dates and orange and flavored with the warm fall spices of True Cinnamon, Nutmeg and Clove. Serve them warm or cooled, but don't forget to top them with the orange glaze! They are so good, with the perfect flavors for a special autumn treat. You may want to double this recipe as they will go fast - enjoy!

INGREDIENTS FOR THE BARS:

1 3/4 cup All Purpose Flour	1 Tblspn orange juice
1 tsp True Cinnamon	1 cup sugar
1 tsp Nutmeg Powder	1 cup chopped dates
3/4 tsp Clove Powder	(dusted with flour)
1 tsp salt	1 tsp orange extract
1 cup Persimmon pulp (Hachiya)	1 Tblspn orange zest
1 tsp baking soda	1/2 cup vegetable oil
	1 egg

INGREDIENTS / DIRECTIONS

GLAZE:

Mix together the following with a whisk:
 1 cup (sifted powdered sugar)
 2 Tblspns orange juice

DIRECTIONS: Preheat oven to 350 degrees. Spray and then line a jelly roll pan with parchment paper. Mix together the flour spices and salt. Set aside. Mix together the persimmon, orange juice, and baking soda. Set aside. Mix together the sugar, dates, oil, egg, orange zest, and orange extract. Add the dry mixture to the sugar mixture and then fold in the persimmon mixture (note: the persimmon mixture will be gelatin consistency). Spread the combined mixture into the prepared pan. Bake in the preheated oven for 25 minutes. Cool on a rack for 5 minutes and then top with the glaze. Cool completely and then slice into bars.

Cardamom Seed Powder, Rosemary, Garlic Powder
ROASTED PORK & PEARS
 WITH CARDAMOM



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FEATURING OUR:
 CARDAMOM SEED POWDER

Here is a simple and flavorful recipe using Rosemary and Garlic on the Pork and the unique Cardamom spice to flavor roasted fresh Bosc Pears. This recipe slow roasts the herbed pork, so the meat is juicy and tender. The Cardamom spiced pears add a delicious and different flavor compliment to the roast, and the result is a beautiful dish that will make any meal extra special.

3 lb. boneless pork loin	1 Tblspn (ground) Cardamom
4 large fresh Bosc pears - sliced in half, peeled, with the core and stem removed.	1 Tblspn Rosemary (dried) herb
1 large onion, peeled and quartered.	2 tsp garlic powder
Olive oil.	Salt / Pepper

DIRECTIONS: Preheat oven to 425 degrees. Rub olive oil over the entire roast, and then cover it with the garlic powder and salt and pepper. Sprinkle the Rosemary over the entire roast. Set the prepared pork roast in a roasting pan and then roast it in the oven for 15 minutes. Reduce the oven temperature to 325 degrees and continue cooking. Cover the sliced pears with the Cardamom. Using a meat thermometer (inserted into the thickest part of the pork), test the temperature of the roast. When the pork roast reaches 140 degrees, place the pears and onions in the pan around the pork. Continue roasting until the pork temperature reaches 165 degrees and the pears are fully cooked. Remove the roast from the oven and let it sit for 5 minutes before carving.