

CRYSTALLIZED GINGER, GINGER POWDER, NUTMEG, TRUE CINNAMON

GINGERED PEACH UPSIDE DOWN CAKE



Peaches, Ginger, sweet spices and a wonderful butter- sugar sauce make this a delicious and unforgettable cake. The Crystallized Ginger gives it a delightful bit of spice that goes so well with the peaches. This is a perfect summer treat, served warm with a scoop of vanilla ice cream. Enjoy!

Ingredients:

1 1/2 sticks of butter (3/4 cup of butter)
1 cup light brown sugar
1 large can of sliced canned peaches (or about 2 cups of sliced peaches)
2 Tblspns Crystallized Ginger (cut in small piece - the size of 1/2 of a dime)
2/3 cup peach juice (or apple juice if using fresh peaches)
3 eggs, separated (save the egg whites)

1 cup granulated (white) sugar
1 cup all purpose flour
3 tsp baking powder
1/2 tsp salt
1 tsp vanilla extract
1 Tblspn Brandy (optional)
2 tsp Ginger Powder
1/2 tsp each: Nutmeg and True Cinnamon

Directions: Preheat oven to 350 degrees. Melt the butter in a heavy 10 inch iron skillet. Spread the brown sugar evenly over the melted butter. Lay the sliced peaches over the sugar/ butter. Sprinkle the Crystallized Ginger over the peaches. Set this pan aside. In a medium mixing bowl, beat the egg yolks until frothy. Add the granulated sugar and the peach juice and stir to combine. In a separate bowl, mix together the flour, baking powder, salt, and spices. Add the flour mixture to the egg mixture and stir until combined. Stir in the vanilla extract and the brandy. Beat the saved egg white until peaks form. Carefully fold the beaten egg whites into the batter. Pour this batter over the peaches in the set aside pan. Bake the cake in the preheated oven for 30 minutes or until golden. Remove the pan from the oven and (while it is still hot), carefully invert it onto a heat-safe platter with a slight raised edge (to capture the cake sauce from the pan). Serve the finished cake warm with whipped cream or vanilla ice cream.

Cajun Blend / Lemon Pepper / Garlic Powder Southern Green Tomato Casserole



In the South, just about every good dish is fried - chicken, steak, pickles, and even green tomatoes! Here is a great dish for green tomatoes that is NOT fried, but has zesty Southern flavors. The Cajun Blend, Lemon Pepper, and Garlic Powder combine to give the green tomatoes an incredible flavor. Enjoy this as a terrific summer side dish or as a meal. It's so good, you may start loving green tomatoes as much as the red ones!

INGREDIENTS:

4 - 5 Green Tomatoes, sliced 1/4 inch thick
1/2 tsp sugar
1 tsp salt
Pepper, to taste

2 tsp Cajun Blend
2 tsp Lemon Pepper
2 tsp Garlic Powder
1 cup chopped onion

2 cups (sharp) shredded cheddar cheese
1 sleeve Ritz (plain, butter) crackers- crushed
1/2 cup butter, melted

Directions: Preheat oven to 400 degrees. Coat with cooking spray, a 9x13 inch baking pan. Layer sliced tomatoes on the bottom of the prepared pan. Top tomatoes with half of each: sugar, salt, pepper, Cajun Blend, Garlic, and Lemon Pepper. Sprinkle over the seasoned tomatoes, half the onions and half of the cheese. Repeat the layers with the remaining tomatoes, spices, onions, and cheese. Top with the crushed crackers and then drizzle the butter over the crackers. Cover and bake for 45 minutes. Remove the cover and return to the oven for about 15 minutes or until the top is lightly browned.