

Sumac / Smoked Paprika / Cumin / Parsley

Baba Ganoush

A Staple Of Middle Eastern Cuisine

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The Finest Grown Herbs
On God's Green Earth

FEATURING
SUMAC BERRIES GROUND

Baba Ganoush is a creamy dip made from fresh eggplants, tahini, olive oil, lemon juice, and herbs and spices. Our Sumac herb is added to enhance the lemon/tart flavor of this dish. This is a Middle Eastern recipe served with crisp vegetables and pita bread. It is a delicious, quick and easy recipe for an irresistible and unique fresh eggplant treat!

INGREDIENTS:

FOR THE ROASTED EGGPLANT:

3 MEDIUM EGGPLANT

1- 2 TBLSPNS OLIVE OIL

SALT;

FOR THE DIP MIXTURE:

2 TSP MINCED FRESH GARLIC

2 TBLSPNS LEMON JUICE

2 TBLSPNS TAHINI

2 TBLSPNS OLIVE OIL
SALT/PEPPER (TO TASTE)

1/2 TSP SUMAC

1 TSP GROUND CUMIN

1/2 TSP SMOKED PAPRIKA

FOR THE GARNISH:

1 TBLSPNS OLIVE OIL

1/2 TSP PARSLEY

1/2 TSP SMOKED PAPRIKA

Instructions: Preheat oven to 400 degrees. Cut each eggplant in 1/2 (lengthwise) and then cut a few small slices on the surface of each 1/2. Sprinkle each surface with a little salt and then rub a small amount of olive oil on top of the salt. Place the eggplants surface side down on a parchment lined cookie sheet and then bake them in the preheated oven for about 25 minutes or until the surfaces are golden. Remove the eggplant from the oven and let them cool. Scrape the cooked eggplant from each skin (discard the skin). Put the cooked eggplant in a bowl and add the dip mixture ingredients (garlic, lemon juice, tahini, olive oil, salt/pepper, sumac, cumin, and smoked paprika). Combine this mixture and then place it in a blender or food processor. Blend just until smooth. Refrigerate the blended mixture for about an hour. To serve, top the Baba Ganoush with the garnish ingredients (drizzle the olive oil, and sprinkle with the smoked paprika and parsley). Serve with fresh crisp vegetables like cucumbers and carrots and with toasted pita slices. Enjoy!

BASIL (Dried herb)

BASIL-LIME POUND CAKE

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FEATURING
100% ORGANIC BASIL

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In this recipe the sweet, tartness of lime is deliciously mixed into a smooth-textured, moist pound cake. The Basil does not overpower the lime, but it gives just the right amount of added flavor to the cake and glaze. It's a perfect cake for summertime- served with a little whipped topping, and a glass of iced tea on the side. Delightful!

Cake Ingredients:

3 cups flour, 1/4 tsp salt, 1/2 tsp baking pwd.

2 Tblspns Basil (dried herb), ground fine

1 cup butter, room temperature

1/2 cup butter flavored shortening

3 cups granulated sugar, 6 eggs, (room temp)

1/2 cup buttermilk, 1 small container

lime yogurt

2 tsp lime extract, 1/3 cup lime juice

Zest from one fresh lime.

Ingredients & Directions For The Glaze:

1/4 cup lime juice, 1/4 cup granulated sugar

2 tsp Basil (dried herb)

1/3 - 1/2 cup (sifted) powdered sugar.

Place the lime juice, granulated sugar, and Basil in a saucepan and bring to a low boil for about 4 minutes. Pour the cooked mixture through a strainer and discard the basil. Mix the powdered sugar with the cooked liquid until it is a slightly thick, syrup consistency.

Directions- For The Cake: Preheat oven to 325 degrees. Coat (with cooking spray) a Bundt pan. Mix together the flour, salt, baking powder, and ground Basil. In a separate large bowl cream the butter, sugar, and shortening. Add the eggs, one at a time and mix until fluffy. In a small bowl, blend together the yogurt and buttermilk. Add the flour mixture and yogurt mixture to the butter mixture alternately. Add the lime extract, lime juice and zest and mix well. Pour the batter into the prepared pan and bake for 1 hour and 15 minutes, or until a knife inserted into the center of the cake comes out clean. Let the cake cool completely before removing from the pan. Drizzle the glaze over the cooled cake and sprinkle additional lime zest over the cake top.