

CHINESE FIVE SPICE BLEND, True Cinnamon

CHINESE FIVE SPICE OATMEAL COOKIES



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CHINESE FIVE SPICE

Here is a recipe that we shared during one of our first markets in 2015. It is revised slightly below, but still uses Chinese Five Spice and True Cinnamon to make a perfectly spiced thick and chewy cookie. Yep, Chinese Five Spice in an oatmeal cookie - an amazing taste! Enjoy the Five Spice difference!

INGREDIENTS:

1 1/2 cups rolled oats (not instant)
 2 cups all-purpose flour
 1/2 cup toasted coconut
 1/2 cup chopped dates
 1 Tblspn Chinese Five Spice Powder
 1 tsp True Cinnamon

1 tsp baking soda
 1/2 tsp salt
 1 cup unsalted butter (softened)
 1/2 cup granulated (white) sugar
 1 cup light brown sugar
 2 eggs (room temperature)
 2 tsp vanilla extract

DIRECTIONS: Preheat oven to 350 degrees. Prepare a cookie pan, lining it with parchment paper. In a large bowl, mix together the oats, flour, coconut, dates, spices, baking soda and salt. In a separate bowl, cream the butter and sugars until light and smooth. Add the eggs and vanilla and mix until blended. Add the flour mixture to the butter mixture and mix until fully combined. Scoop (with an ice cream scooper) the cookie dough into mounds on the lined cookie pan, leaving about an inch between each cookie. Bake in the preheated oven for about 8 minutes or until the edges of the cookies are just golden. Place the baked cookies on a rack to cool.

Lemon Rosemary Sea Salt—Thyme—Sage HERB ROASTED CHICKEN

WITH LEMON ROSEMARY SMOKED SEA SALT



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FEATURING
OUR LEMON ROSEMARY
SEA SALT

The classic roasted chicken is made even more flavorful and succulent with the addition of dried and fresh herbs and gourmet Smoked Sea Salt. This is an easy recipe with very delicious results. The Lemon Rosemary Smoked Sea Salt flavor really comes through on your first bite of this wonderful baked bird. This tasty recipe also makes a chicken that is excellent hot or cold or as leftovers for chicken salad and chicken sandwiches.

Ingredients:

4 - 4 1/2 pound whole chicken
 1/4 cup Olive Oil
 1 1/2 Tblspn Lemon Rosemary
 Smoked Sea Salt

2 tps dried Thyme
 2 tps dried Sage
 Sprigs of Fresh Thyme
 Sprigs of Fresh Rosemary

Directions:

Clean the inside cavity and wash the entire chicken. Pat it dry with a paper towel. Rub the inside of the bird (including inside the neck area), with 1/2 Tblspn Lemon Rosemary Smoked Sea Salt and half of the dried Thyme and Sage. Sprinkle the entire outside of the bird with the remaining half of the dried Thyme and dried Sage.

Combine the Olive Oil and 1 Tblspn of the Lemon Rosemary Smoked Sea Salt. Rub this oil mixture over the entire bird, making sure also to go under all of the skin (under the breast skin, and under the skin near the neck and legs) and rub the oil directly on to the meat of the bird. Place the prepared chicken on a rack and then in a roasting pan. Insert the sprigs of Thyme and Rosemary into the cavity and neck area. Roast the chicken (uncovered) in a 425 degree oven for about an hour or until a thermometer inserted into the thigh registers 170 degrees F. Let the cooked chicken rest for about 10 minutes before carving.