

CRYSTALLIZED GINGER, GINGER POWDER, NUTMEG, TRUE CINNAMON

GINGERED PEACH UPSIDE DOWN CAKE



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Featuring OUR...
Crystallized Ginger

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.

Bourbon Barrel Smoked Pepper / Alderwood Smoked Sea Salt

Fennel Seeds Whole

STEAK AU POIVRE



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FEATURING
ALDERWOOD SEA SALT

This is an elegant, and gourmet dish that is easy to prepare and perfect to serve for a special dinner. The Alderwood Smoked Sea Salt, is used to salt and tenderize the steaks. The Bourbon Barrel Smoked Pepper and Fennel Seeds coat the steaks and provide an outstanding pepper flavor to the meat. Finally, the rich cream sauce has just the right flavors, and it totally enhances the final steak. This is a really exquisite dish that will be a big hit for any steak lover.

INGREDIENTS:

2 Steaks (about 8 ounces each)- ribeye, filet mignon, or NY Strip steaks	3 Tblspns shallots, chopped
2 Tblspns Bourbon Barrel Smoked Pepper	1/2 cup beef broth
2 tsp Whole Fennel Seeds	1/4 cup heavy cream
2 tsp Alderwood Smoked Sea Salt	1/4 cup cognac
2 Tblspns butter	2 tsp Dijon mustard
2 Tblspns oil (not olive oil)	Chopped Fresh Onion Chives

Directions: Pat dry the steaks and remove any large fat pieces. Salt all sides of the steak with the Alderwood Smoked Sea Salt. Place the salted steaks in the refrigerator for about 2 hours. Using a heavy skillet, pound the Bourbon Barrel Smoked Pepper and Fennel Seeds between two sheets of waxed paper until the seeds are coarsely chopped. Remove the steaks from the refrigerator and press the Pepper and fennel mixture into both sides of the steaks. Let the peppered steaks stand at room temperature for about 30 minutes before cooking. Heat a heavy skillet and then add the butter and oil to the skillet. Cook the butter and oil until hot, but not smoky. Cook the steaks for 4-5 minutes on each side (this will be a medium rare steak). Transfer the steaks to a serving plate and keep warm. To make the sauce, pour the excess fat out of the skillet and then cook the shallots for about a minute. Add the beef broth and deglaze the pan. Add the cream and the cognac and cook this mixture for about a minute, until the sauce thickens slightly. Whisk in the Dijon mustard and add a pinch of the Alderwood smoked sea salt, if needed. Pour the sauce over the steaks and then sprinkle the top of each steak with the chopped chives. Serve immediately.