



## The Spicery of Kimmswick Recipes

### **Spicy Turmeric Smoothie**

#### **Ingredients:**

- 1 cup coconut milk
- 1/2 cup pineapple or papaya chunks
- 1 banana
- 1/2 tsp ground turmeric
- 1/2 tsp ground ginger
- 1/2 tsp ground cinnamon
- 1/4 tsp freshly ground black pepper
- 1 tsp honey or maple syrup

Put all the ingredients in a blender and process until smooth. Drink immediately to enjoy the nutritional benefits.

## **Salted Caramel Apple Pie Bites**

### **Ingredients:**

- 4 tbsp butter, unsalted
- 2 medium apples, peeled and diced
- 2 tsp of The Spicery of Kimmswick Apple Pie Spice
- 1/4 cup light brown sugar, packed
- 1 can Pillsbury Grands Flaky Layers Buttermilk Biscuits
- 1/2 cup half and half
- 1 egg yolk
- 2 tbsp light brown sugar, packed
- 1 tsp of The Spicery of Kimmswick Baker's Cinnamon
- 1/2 cup salted caramel sauce
- 1 cup powdered sugar
- 4 tbsp heavy whipping cream

Preheat oven to 350° F. Melt butter in 12-inch cast iron skillet over medium heat. Once melted, add apples, apple pie spice, and brown sugar. Stir to combine and let cook for 5 minutes. Cut each biscuit round into 8 pieces (keep cutting in half until you get 8 triangles). Place biscuit pieces into pan and gently stir into apple mixture. Place half and half, egg yolk, brown sugar, and baker's cinnamon into a medium measuring cup, whisking to combine. Drizzle over biscuit mixture. Use a spoon to press biscuits into cream mixture evenly. Bake for 30 minutes, until set. Remove and drizzle with salted caramel sauce. Place powdered sugar into a small mixing bowl and whisk with cream until creamy and drizzling consistency. Drizzle over tip of caramel layer. Serve warm.

## **The Spicery's 'Carol's Chili'**

### **Ingredients:**

- 2 cans DK. Red Kidney Beans, drained
- 1 can petite cut diced tomatoes, no salt
- 2 cans organic tomato sauce
- 1 1/2 lbs ground chuck, browned and drained off of excess fat
- 1 pack of The Spicery of Kimmswick Carol's Chili Seasoning
- 1 tbsp sugar, by taste

Put beans, diced tomatoes, tomato sauce, and 1/2 pack of Carol's Chili Seasoning in crock pot on low. Brown ground meat in skillet and add 1/2 pack of Carol's Chili Seasoning on cook on medium, drain off excess fat and add to chili mixture in crock pot. Cook chili mixture on low for 3-4 hours. Serve with grated cheddar cheese and seasoned crackers.

## **Quick Applesauce**

### **Ingredients:**

- 4 green apples, peeled and chopped
- 3 tbsp lemon juice
- 2 tbsp cold water
- 1 1/2 tbsp caster sugar
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp mace

Pop your apple pieces into a large saucepan along with lemon juice and water. Cover with a lid and bring to a boil, then reduce heat and let simmer. Add your caster sugar and spices, then stir. Let simmer until apple pieces have softened. Mix and mash with a fork until smooth. Serve hot or cold.

## **Blueberry Lemon Zucchini Muffins**

### **Ingredients:**

- 2 cups whole-wheat pastry flour
- 1 tbsp baking powder
- 1 tsp salt
- 1 tbsp lemon zest
- 1/2 cup unsweetened apple sauce
- 2 eggs, lightly beaten
- 1/2 cup low-fat buttermilk
- 3 tbsp olive oil
- 1 cup zucchini, grated
- 1 cup blueberries, fresh or frozen

Preheat oven to 400°. Grease each cup in a standard 12-cup muffin pan, or use muffin liners. In a large bowl, combine flour, baking powder, salt, and lemon zest. In a medium bowl, combine applesauce, eggs, buttermilk, and olive oil. Add wet mixture to the flour mixture, stirring gently until barely combined. Stir in zucchini and blueberries. Divide batter evenly between muffin cups. Bake 15-18 minutes, or until golden brown.

## **Smoked Harissa Chicken**

### **Ingredients:**

- 2 Tablespoons of The Spicery's Smoked Harissa Seasoning
- 2 Tablespoons of olive oil
- 1 lb of boneless, skinless chicken breasts

Mix the seasoning and olive oil together in a bowl. Add chicken and toss with harissa marinade. Cover and refrigerate for 20 minutes. Preheat oven to 400° F. Remove chicken from marinade, discard remaining marinade. Place chicken on parchment paper or on a foil lined baking sheet. Bake for 20 to 25 minutes, until cooked through with an internal temperature of 165° F.

## **Mediterranean Salad**

### **Ingredients:**

- 6 leaves Romaine lettuce, chopped
- 1 tomato, chopped
- 1 cucumber, sliced
- 1/2 cup red onion, thinly sliced
- 1/3 cup feta cheese, crumbled
- 2 tbsp olive oil
- 2 tbsp lemon juice
- 1 tsp of Spicery of Kimmswick oregano
- 1/2 tsp of Spicery of Kimmswick kosher salt

Whisk ingredients and serve immediately

## **Strawberry Mousse Coffee Pudding**

### **Ingredients:**

- 1/4 cup sugar
- 4 tbsp all purpose flour
- pinch of salt
- 2 cups of Spicery of Kimmswick Strawberry Mousse Coffee
- 2 large egg yolks, lightly beaten
- 1 tsp vanilla extract
- 1/2 cup whipping cream, whipped until stiff
- Optional: additional whipped cream
- Optional: shaved bittersweet chocolate

In a large saucepan, combine sugar, flour, and salt. Stir in coffee until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat to low, then cook and stir for 2 minutes longer. Remove from heat. Stir a small amount of hot filling into egg yolks, then return to pan, stirring constantly. Bring to a gentle boil and stir 2 minutes longer. Remove from heat. Stir in vanilla. Cool. Fold in whipping cream. Chill. Garnish with additional whipping cream and chocolate, if desired.



## **Grilled Za'atar Chicken**

### **Ingredients:**

- 4 small skinless, boneless chicken breasts (about 6 oz each)
- Spicery of Kimmswick kosher salt and Spicery of Kimmswick black pepper, ground
- 2 tbsp of Spicery of Kimmswick Za'atar spice, plus more for topping
- olive oil

Season chicken with salt and pepper. Rub all over with za'atar and 1 tbsp of olive oil. Bring skillet to medium/high heat and add 1 tbsp of olive oil. Add chicken and cook until browned on the bottom, about 5 minutes. Flip, reduce heat to medium and continue cooking until chicken is cooked through, about 8 - 10 more minutes. Transfer to cutting board and let rest before serving

## **The Spicery's Crockpot Fajita Chicken**

### **Ingredients:**

- 3-4 chicken breasts or 5-6 thighs (breasts recommended)
- 1 cup of salsa of choice (look for no artificial ingredients or sugar)
- 2-4 tsps of The Spicery of Kimmswick's Fajita Seasoning

Put chicken in slow cooker and sprinkle with The Spicery of Kimmswick's Fajita Seasoning. Pour salsa over the chicken. Cook on low heat for 7-8 hours (check chicken after 5 hours as temp. can vary) until tender. Shred with forks before serving. When done, let cool slightly and serve over salad with desired toppings or use alone.

## **Pumpkin Bread Pudding**

### **Ingredients:**

- 2 slices whole wheat bread
- 1 can of The Spicery of Kimmswick Pumpkin Butter
- 1 egg
- 2 tbsp sugar
- 1 tsp vanilla
- 1/2 tsp ground cinnamon, plus additional for garnish
- 1 tbsp raisins
- (optional) whipped cream

Preheat oven to 375° F. Lightly spray two ovenproof custard cups or ramekins with nonstick cooking spray. Toast bread; cut into 1 in cubes. Beat pumpkin, egg, sugar, vanilla, and 1/2 tsp of cinnamon in medium bowl until well blended. Fold in toast cubes and raisins. Divide mixture evenly between prepared cups. Bake 30 minutes. Serve warm with whipped cream, if desired; sprinkle with additional cinnamon.

## **Venison Chili**

### **Ingredients:**

- 2 lbs ground venison
- 1 tbsp olive oil
- 28 oz canned diced tomatoes
- 2 -15 oz cans chili beans
- 15 oz can tomato sauce
- 6 oz can tomato paste
- 2 medium red onions (chopped)
- 2 green peppers (chopped)
- 4 garlic cloves (minced)
- 1 tbsp Worcestershire
- 3 cups beef broth
- 1 tbsp flour
- The Spicery of Kimmswick's Deer Chili Seasoning to taste! (1 tbsp per pound)

Heat oil in a Dutch Oven or large pot and add venison, onions, and peppers. Cook on medium-high heat until meat has browned. Add The Spicery's Deer Chili Seasoning. Cook for two minutes longer, or until fragrant. Add remaining ingredients, stir together, and simmer for 3 hours, or until thickened to your liking. Ladle chili into bowls, top with desired garnishes, and serve.

## **Fluffy Sweet Potato Pancakes w/ Nutmeg**

### **Ingredients:**

- 1 cup Bisquick
- 1/4 cup buttermilk
- 1/2 cup mashed cooked sweet potatoes
- 1 egg
- 2 tsp. brown sugar
- 1/4 tsp. The Spicery of Kimmswick ground nutmeg
- 1 tbs. butter

In bowl, stir first 6 ingredients until just combined. In nonstick skillet, melt butter over medium heat. Add 1/4 cup batter; cook until mixture bubbles, about 3 minutes. Flip; cook until golden, about 3 minutes. Repeat with remaining batter. If desired, serve with The Spicery of Kimmswick's Apple Cinnamon Syrup or Peach Syrup.

## Moroccan Chocolate Chicken

### Ingredients:

- 1/3 cup orange juice
- 1 tbsp extra virgin olive oil or camelina oil
- 2 tbsp finely chopped ginger
- 1 1/2 tbsp cocoa powder
- 1 tsp paprika
- 2 tsp lemon zest
- 3/4 tsp ground cumin
- 3/4 tsp turmeric
- 3/4 tsp salt, divided
- 1/2 tsp cinnamon
- 2 lbs organic boneless chicken thighs
- 1 large onion, sliced
- 4 medium carrots, cut into 1 in pieces
- 1/2 cup no-salt-added organic chicken broth
- 1/3 cup sliced dried apricots
- 1/3 cup shelled pistachios
- 1/3 cup chopped parsley

In a large, flat container, mix together orange juice, oil, ginger, cocoa powder, paprika, lemon zest, cumin, turmeric, 1/2 tsp salt, and cinnamon. Add chicken and let marinate in refrigerator for at least 2 hours, flipping chicken once. Preheat oven to 350F. To 13 x 9 x 2 in baking dish, add onion and carrots and top with chicken broth and remaining 1/4 tsp salt. Sprinkle dried apricots over top. Top vegetable mixture with marinated chicken thighs and pistachios. Drizzle with marinade juices. Bake for 45 minutes, or until chicken reaches internal temp of 165F. Drain roasting pan juices into small saucepan. Bring to a boil and simmer for 3 minutes, or until slightly thickened. Divide vegetables and chicken among serving plates and drizzle on sauce. Garnish with parsley.

## **Crab and Shrimp Stuff Avocados**

### **Ingredients:**

- 4 avocados, halved and pitted
- 1/2 lb crab meat
- 1/2 lb cooked shrimp, peeled, deveined, and roughly chopped
- 1 red bell pepper, seeded and finely chopped
- 1 scallion, sliced on the bias
- The Spicery of Kimmswick Salish Alderwood sea salt, and freshly ground black pepper for seasoning

Scoop out centers of avocados, leaving a 1/2 inch layer of fruit in each half. Transfer the scooped-put portion into a large bowl and set avocado halves aside. Add crab meat, shrimp, bell pepper, and scallion to the bowl and mix well. Season filling with The Spicery of Kimmswick Salish Alderwood sea salt and pepper to taste. Spoon seafood filling into avocado halves and serve immediately.

## **Sweet Chili Sauce**

### **Ingredients:**

- 1/2 cup Spicery of Kimmswick Peach Syrup
- 1/4 cup water
- 1 tbsp white vinegar powder
- 1 tbsp arrowroot
- 1 small garlic clove, crushed
- 1 tsp sea salt
- 1/2 tsp red chili paste

In a small saucepan, whisk all of the ingredients together. Move to the stove and heat on a low simmer. Stir constantly until the sauce begins to thicken. Remove from heat and garnish with additional red chili flakes.



## **White Chocolate Cashew-Coconut Truffles**

### **Ingredients**

- 1 1/8 cups white chocolate chips
- 5 tbsp salted butter, sliced into small pieces
- 3 tbsp heavy cream
- 1/2 tsp Spicery of Kimmswick Coconut Extract
- 1/2 tsp Spicery of Kimmswick Mexican Vanilla Bean Paste
- 1/4 cup finely chopped cashews
- 1/2 cup macaroon coconut

Place the chocolate chips, cream, butter, and coconut extract in a medium microwave-safe bowl and microwave in 30 second intervals until melted, 1-2 minutes. Because white chocolate is prone to overheating, it's a good idea to stop heating it before all the chips are melted, and simply stir until the residual heat melts all the chocolate. Stir in cashews. Place plastic wrap over the top of the white chocolate mixture and refrigerate until firm enough to scoop, about 2 hours. Use a teaspoon or a small candy scoop to form small 1" balls. Roll them in macaroon coconut. Store the White Chocolate Truffles in an airtight container in the refrigerator for up to a week.

## **Spicery's Herb Deviled Eggs**

### **Ingredients:**

- 12 whole Hard-boiled Eggs, Peeled & Halved
- 1/2 cup (Real) Mayonnaise
- 1 Tablespoon Yellow Mustard
- 1 teaspoon of Hatch Green Chile Seasoning
- 1/4 teaspoon kosher salt
- Pepper, to taste
- 2 teaspoons /Spicery's Vidalia Onion Relish
- 1 teaspoon White Vinegar
- Spicery's Smoked Paprika, For Serving

Remove the yolks from the egg halves and place them into a bowl. Mash the yolks with a fork until they're totally broken up. Add mayonnaise, mustard, salt, and pepper, hatch green chile seasoning and stir it/mash it together until totally smooth. Add the Vidalia onion relish, vinegar. Stir to combine; mixture should be mostly smooth. Use 2 small spoons (or a piping bag) to place large dollops of the egg mixture into each egg half. Note: If you fill the halves really full, you may have some halves left over. Garnish with Spicery's Smoked Paprika. Serve on a bed or radicchio or red cabbage with a sprinkling of paprika!

## **Spicery's Blackout Blackberry Chipotle Cobbler**

### **Ingredients:**

- 1/2 bottle of The Spicery of Kimmswick's Blackberry Chipotle Sauce
- 2 lbs blackberries, frozen/fresh
- 1 1/2 cup sugar
- 1 cup all-purpose flour
- 1 tsp. The Spicery of Kimmswick's Baker's Cinnamon
- 1/2 tsp. kosher salt
- 2 large eggs
- 1 stick unsalted butter, melted

Preheat oven to 375° F. Combine blackberries and Blackberry Chipotle Sauce and pour into an 9x12-inch baking dish coated with non-stick spray. Stir together sugar, flour, cinnamon, and salt in a bowl. Add eggs and mix again until mixture resembles coarse meal. Sprinkle over fruit. Drizzle melted butter over topping. Back for 40 minutes or until lightly browned and bubbly. Remove from oven and let stand 10 minutes. Serve warm with whipped cream or ice cream, if desired!

## **Spicery's Orange Pepper Steak**

### **Ingredients:**

- 1/2 tsp. of The Spicery of Kimmswick's Orange Pepper
- 2 green onions, chopped
- 1/2 cup of catalina dressing of your choice
- grated peel and juice from 1 orange
- 1 boneless beef sirloin steak (2lb.)

Mix dressing, orange peel, orange juice, green onions, and orange pepper in large shallow dish until well blended. Remove 1/4 cup of the dressing mixture and set aside for later use. Add steak to remaining dressing mixture and turn to evenly coat both sides. Refrigerate at least 1 hour to marinate. Preheat boiler and drain steak, be sure to discard marinade. Place steak on rack of broiler pan. Broil about 2 to 3 inches from heat source, broil 8 minutes on each side for medium cook. Cut steak into pieces and serve with the reserved 1/4 cup of dressing mixture. Enjoy!

## **Spicery's Spinach Lasagna**

### **Ingredients:**

- 2 cups ricotta cheese or small curd cottage cheese
- 3/4 cup grated parmesan cheese (reserve 1/4 cup)
- 2 1/2 cups shredded mozzarella cheese (reserve 1/2 cup)
- 1 packet of The Spicery of Kimmswick's Spinach Dip Mix
- 8 cups spaghetti sauce
- 12 uncooked lasagna noodles
- 3/4 cup water

Mix together ricotta cheese, 1/2 cup parmesan cheese, and The Spicery of Kimmswick Spinach Dip Mix. Spread 2 cups spaghetti sauce into a greased 13x9in pan and top with 4 to 6 uncooked noodles. Spread Spinach Dip mixture over uncooked noodles. Spread 2 cups spaghetti sauce and top with 4 to 6 uncooked noodles; cover with 2 cups mozzarella cheese. Top with remaining spaghetti sauce. Sprinkle remaining 1/2 cup mozzarella cheese over top, then pour water over all. Preheat oven to 350°. Cover with foil and bake 30 minutes. Uncover and bake about 30 minutes longer or until hot and bubbly. Sprinkle with remaining 1/4 cup parmesan cheese. Let stand 15 minutes before cutting. Makes 8 servings. Perfect for freezing and reheating later!

## **Cheesy Garlic & Parsley Hash Brown Casserole**

### **Ingredients:**

- 2 tsp. garlic and parsley blend
- 1 cup onion, chopped
- 1 pkg. frozen hash brown potatoes
- 2 cups shredded Italian style cheese blend, reserve 1 cup
- 1 cup sour cream
- 1/2 tsp. salt
- 1/4 tsp. ground black pepper
- 1 can condensed cream of mushroom soup
- 1/2 cup milk or water

Preheat oven to 350°. Mix all ingredients (except 1 cup of cheese, reserved) in a large mixing bowl. Spoon mixture into a well greased 13x9in baking dish. Sprinkle reserved cup of cheese evenly over top of mixture. Cover with foil and bake for 30 minutes. Remove foil and continue baking an additional 30 to 40 minutes or until bubbly around edges and the cheese begins to brown. Serves 6.