



Guide #5 - SPICE & PEPPER

Ancho Chili Powder (bags only)

The most popular of dried chiles, ancho(poblano) has a mild heat with a sweet fruity flavor. **Uses:** Sauces, salsa, pasta, chili, meat, pizza, potatoes, mole, soups, stews and chicken.

Brown Chipotle Powder

Everyone needs a little chipotle in their life! It is made by slowly smoking red jalapenos over a natural wood fire for a long period of time until the peppers are a light brown color and extremely smoky. YUM! **Uses:** Chipotle mayo, aioli, enchilada sauces, chili, stews, and salsas.

Ceylon Cinnamon (bags only)

Also known as true cinnamon (cinnamom zeylanicum). Less spicy and more complex. **Uses:** Pie, cookies, tea, fruit, pudding and whipped cream.

Ghost Pepper Powder (bags only)

Otherwise known as Bhut Jolokia, this is one of the hottest chile peppers known to man. With that being said, you don't need much! **Fun fact:** In Northeastern India, ghost peppers were smeared on fences or used in smoke bombs as a safety precaution to keep wild elephants at a distance. **Uses:** Making pickles, curries, sauces and adding spicy fiery flavor to any food.

Hot Hungarian Paprika

Paprika is the national spice of Hungary and is the fourth most consumed spice in the world. It is richer in flavor and color than that of other origins. Ours has a dash of cayenne added in. **Uses:** Spice mixes, rubs, marinades, chili, goulash, and we can't forget deviled eggs.

Peppercorn Medley

This blend has an incredible aroma and a more complex flavor than black pepper and can be used anywhere one would use black pepper. **Uses:** Fish, chicken and my favorite, red meat. Freshly ground pepper on a juicy steak, yes please.

Pink Peppercorns

Pink peppercorns are the berries of the Peruvian pepper tree that grow throughout South America. The flavor is rather fruity with fascinating footnotes like pine, juniper berry and a vague sort of berry exist. **Uses:** Fatty proteins, sauces and compliment chocolate as well.

Saffron (bags only)

Considered the world's most expensive spice, it can take 75,000 saffron blossoms to produce just one pound of this spice! There is nothing like saffron, it adds an earthy essence and energizes to dishes, and adds a beautiful rich color to sauces **Uses:** Anything Middle Eastern, Greek, stews, sauces, eggplant.

Saigon Cinnamon (bags only)

Also known as Cassia or Vietnamese cinnamon. Much spicier than our Ceylon cinnamon, some compare Saigon cinnamon to red hots. Since it is much more powerful than the Ceylon and "regular" cinnamon, a little goes a long way. Most recipes calling for cinnamon can be cut in almost half. **Uses:** French toast, coffee, lamb stew, chili, and desserts!

Smoked Hot Paprika (bags only)

This paprika is made from dried chilis that are smoked over oak giving the spice a woody, smoky flavor. **Uses:** Stews and roast meats are prime for this earthy, smoky paprika.

Sweet Spanish Paprika (bags only)

Unlike our Hot Hungarian Paprika, this one is sweet, mild and has a warmth about it. This has a richer, fruitier flavor like a red bell pepper with no heat. **Uses:** Chicken paprikash, goulash, deviled eggs, pasta salad, cheese, and fish.

Tellicherry Peppercorns (bags only)

This peppercorn has a rich complex aroma with cedar, floral and cherry notes with medium heat. **Uses:** Anywhere one would use black pepper.