

DESSERTS

M A G A Z I N E

Issue #10

...for people who eat dessert first.

The spice is right...

Two Southern moms with a passion for spices. Katie used to be an art historian and museum curator while Sara was an editor and columnist for a daily newspaper... They met and many conversations and ideas later...

They went on to search for the best organic spices bursting with flavor like 15th century explorers. Once they found the spices, they decided to keep the spices orderly by putting the spices in pre-measured, one-teaspoon packets in tin cans to protect them from light and air while keeping the spices together in a neat set.

The organic spices are organized in easy-to-use packets, so that you waste less and use them in more creative ways. Their packages keep the spices fresh and organized, but they also give many possibilities for creative recycling. When you are done using the spices, re-use the empty cans for storing all kinds of things, from paper clips to nuts and bolts. Tsp Spices, your solution to keep your spice cabinet filled with just the right amount of fresh spices in an orderly manner.

Here's a few ideas by Sara and Katie on how to use spices to enliven your everyday meal...

- Have you ever tried a hint of sweet with a touch of heat? We call it Sweet Heat, that irresistible combination of spices like cinnamon or cardamom with crushed pepper chile pepper, say ancho or guajillo. It's a sweet hot way to turn your weeknight chicken breast into a special dish.

- Mayonnaise loves spices. Add a packet of Tsp Spices mild chile pepper to a cup of mayonnaise and give your sandwiches a Latin flair. Combine tarragon and mayonnaise and use it to coat a bowl of boiled and cubed potatoes. Season with salt and freshly ground



pepper. Your friends will beg for your potato salad recipe.

- Spice things up at breakfast by adding a teaspoon packet of cardamom to a pot of oatmeal. You won't need much sugar. Or throw a teaspoon of cardamom into a pot of rice and be immediately transported to Persia. And here's a dessert idea: Soften a quart of vanilla ice cream. Before it melts, stir in a couple of teaspoons of cardamom and put it back in the freezer until it's firm again.

- Soften a stick of butter and add a teaspoon of allspice. Melt it on your steak. Now that's heaven. Make dill weed butter for fish, fennel butter for chicken, cumin butter for potatoes, or whatever combination that works for you.

- Toss a packet each of cumin, coriander, ginger and turmeric into a cup of sour cream or mayonnaise and you'll have a delicious curry dip. If you're cutting calories, add the spices to yogurt instead. Turmeric is a member of the ginger family. Most of the world's turmeric is grown and consumed in India, where it is used as a flavoring, a dye and a medicine. www.tspices.com

Try this...



Peace of the Pie

Each tin contains 12 organic spices in 1-teaspoon packets: 3 Ginger, 3 Korintje Cinnamon, 2 Anise Seed, 2 Nutmeg, 1 Allspice, 1 Cardamom packet. Plus recipes for pumpkin pie, apple pie, sweet potato pie, and pear pie. www.amazon.com



Sweet Basics

For baking sweets or blending chai, reach for **Tsp Spices Sweet Basics**.

This set offers the perfect combination for all your sweetly spicy needs. It contains one can each of organic allspice, organic anise seed, organic cardamom, organic Korintje cinnamon, organic cloves and organic nutmeg. Each spice tin contains 12 one-teaspoon packets. www.amazon.com

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Pumpkin Cream Cheese Pie with Ginger Crust

If you don't have a favorite pumpkin pie recipe—or even if you do—here's a version that will convince you that pumpkin should not be restricted to Thanksgiving feasts. Pumpkin is loaded with vitamins, and with canned pumpkin readily available, this is a pie your family and friends will love any time of the year. **Makes 1 (9-inch) pie**

Crust

1-1/4 cup graham cracker crumbs
8 Tablespoons (1 stick) butter, melted
3 Tablespoons sugar
1 teaspoon ground ginger

Filling

2 (8-ounce) packages cream cheese, at room temperature
1 cup sugar
2 eggs
1 teaspoon vanilla
1/2 cup canned pumpkin
1 teaspoon ground cinnamon
1 teaspoon ground allspice

Read this...



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Topping

3/4 cup chopped pecans
1/4 cup firmly packed brown sugar
2 Tablespoons butter, at room temperature

Whipped Cream, for garnish

1. Preheat the oven to 350°F. To make the crust, mix the graham cracker crumbs, butter, 3 tablespoons of sugar, and ginger in a small bowl. Press the crust mixture into the bottom and up the sides of a 9-inch pie plate.
2. To make the filling, beat together the cream cheese and 1 cup of sugar in a large mixing bowl until smooth and creamy. In a small bowl, whisk together the eggs and vanilla. Slowly, add the egg mixture to the cream cheese mixture and beat until smooth and creamy. Measure out and reserve 1 cup of the cream cheese mixture. Pour the remaining cream cheese mixture into the pie crust.
3. In a medium bowl, mix the pumpkin, cinnamon, allspice, and the reserved cream cheese mixture. Carefully pour and spread the pumpkin mixture over the cream cheese filling. Bake for 30 minutes. While the pie is baking, combine the pecans, brown sugar, and butter in a small bowl.
4. Remove the pie from the oven and cover the edges with aluminum foil or a pie crust shield. Sprinkle the pecan mixture over the top of the pie and bake for an additional 10 minutes. Allow the pie to cool for 1 to 2 hours and then refrigerate for at least 3 hours before serving. Serve with whipped cream.

