

# HOT STUFF

For more delicious recipes, grab a copy of *Outlander Cooking!*, newly revised for 2005.

Not only does it contain hundreds of great recipes, but is also a guide for incorporating our spices into your everyday cooking.

The cookbook contains suggestions and recipes for just about every spice we sell. We take those classic dishes you most love and freshen them up with new ingredients and combinations of flavors. Each new idea or technique in the book is accompanied with full color pictures and easy-to-follow instructions.



## Quality spices since 1989!

Since the day we opened our doors, Outlander Spices has committed to carrying only the finest imported and domestic spices, freshly ground in small batches to ensure full flavor. We take pride in offering unique, unusual, and ethnic spices.

The buyers at Outlander Spices pride themselves on locating premium, pure vegetarian products. Because these blends contain only fresh ingredients and are blended in small batches, you can be sure that they will enhance any vegetarian meal.

If you have specific questions about any of our products, their uses, or their contents, please call our spice hotline at 800-555-SPCS, and we'll be glad to assist you.

Don't want to pull out a big heavy cookbook to choose a spice? Keep this handy guide in your pantry for easy reference. And, if you love our spices, try

our other products:


*Buffalo wing sauces*

*Flavoring oils*

*Hot sauces*

*Rubs & marinades*

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 **Outlander Spices**

## *Pocket guide to* **SPICES**



**...adding spice to your life**



**Cinnamon** is one of the most popular of our spices, due to its sweet flavor and prominent role in baked goods and candies. Cinnamon is also wonderful in stews and sauces.

**Cloves** are dried flower buds of an evergreen tree in the myrtle family, found natively in Madagascar, Brazil, and Panang. The use of cloves in cuisine and even medicine dates back to ancient times. Cloves are strong in flavor and aroma and are commonly used in cookies and cakes.



**Nutmeg** comes from the seed of a tropical tree. It has a sweet, rich and aromatic flavor that complements meats, vegetables, tomato sauces, and baked goods.



**Bay leaf** is a versatile herb goes extremely well with soups, stews, roasts, and anything that is simmered or cooked slowly.



**Cumin** is common to Indian and Middle Eastern cuisine. With its strong flavor and pungency, it's a prominent ingredient in curries.

**Star anise** has a powerful, licorice-like flavor. It is native to many Eastern countries including China, Vietnam, and Japan.



**Pepper** is a popular flavoring for sauces, meats and marinades, pepper is one of the most common spices used in cuisines across the globe.



**Coriander** is a great spice for all kinds of things. It can be used as salad dressings and a sweet spice to go with apples, cauliflower, cabbage, or in a curry.



*Spices marked with a pepper are hot.*

## Princely Potatoes

Ingredients:

Potatoes, washed and quartered: 2 1/2 cups

Yogurt: 1/2 cup

*Dry roast and grind to a paste with a little water:*

Almonds, blanched peeled and sliced: 3 tbsp

**Outlander Spices** Cinnamon powder: 1 1/2 tsp

**Outlander Spices** Nutmeg powder: 1 1/2 tsp

**Outlander Spices** Coriander powder: 1 1/2 tsp

**Outlander Spices** Red Chile powder: 3 tsp

Oil: 1/2 cup

Onions chopped: 1/2 cup

Ginger paste: 2 tsp

Garlic paste: 2 tsp

Directions:

Whisk the yogurt with the roasted paste. Mix well. • Heat the oil: reduce the heat, add onions, ginger and garlic pastes. Fry until golden brown. • Add the potatoes and fry until golden brown. • Add the yogurt and mix the salt. • Cook for 5 minutes and then add 3/4 cup of warm water. • Bring to a boil, reduce heat, and cook until the potatoes are tender and the gravy is thick.

