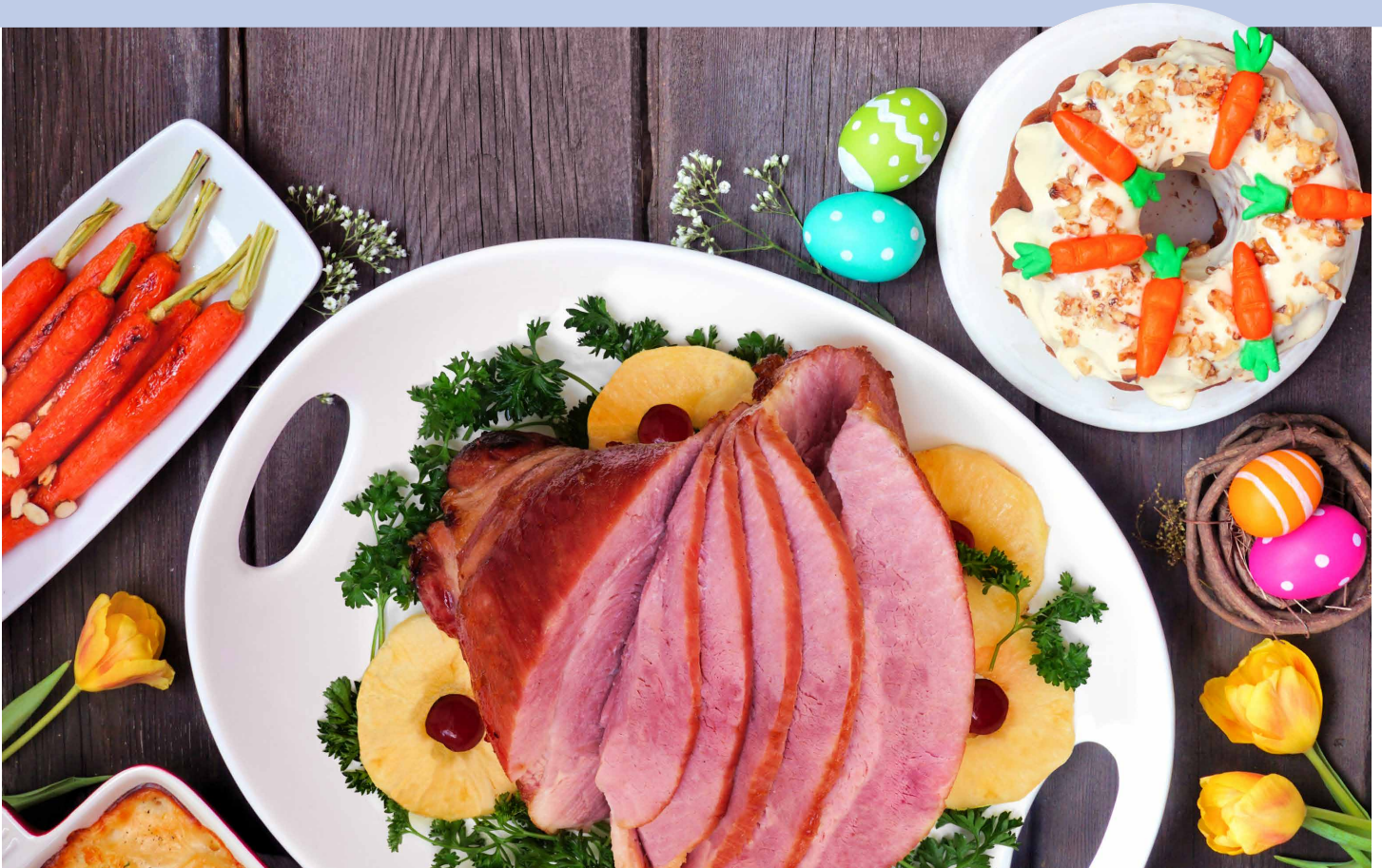




EASTER ACTIVITY BOOK

— AND —

RECIPES





**FLAVOR
WITHOUT
BOUNDARIES**

WELCOME

At Spice World, we focus on making it simple for busy families to add incredible flavor to their meals. From our ready-to-use garlic and ginger products to our latest innovation, Spice World Easy Onion, we have stayed committed to bringing you a convenient world of flavor with every spoonful.

Hop into the joy of the season with this Easter Bites e-Cookbook! Filled with a collection of our favorite Spice World sides, appetizers, and dishes, it has something that everyone in the family can enjoy.

That's not all—throughout, you'll find some fun family activities to make your Easter celebration even more *egg-citing*! We can't wait to be a part of your family's Easter feast, making it a holiday to remember through accessible, delicious meals that will make for some memorable moments.

CONVERSIONS

Ready-to-Use Chopped Easy Onion:

½ **cup** of Easy Onion (1 medium onion) = **24 tsp**

¼ **cup** of Easy Onion (½ medium onion) = **12 tsp**

Squeezable Minced Garlic:

1 tsp = approximately **1 clove** of garlic

Ready-to-Use Minced Garlic:

1 tsp = approximately **1 clove** of garlic

Squeezable Minced Ginger:

1 tsp = approximately **1 inch piece** of ginger



Garlic

- Spice World Garlic adds high-quality, bold flavor to any dish simply and easily!
- Garlic is a heart-healthy, low-calorie food with high health benefits like lessening the frequency of colds and reducing blood pressure.



Ginger

- Spice World Ginger adds zesty ginger flavor without the hassle of peeling, mincing, or chopping fresh ginger.
- Ginger has great antibacterial power as it is loaded with antioxidants, helps soothe sore muscles, and fights chronic disease.



Easy Onion

- Spice World Ready-to-Use Chopped Easy Onion makes it simple and convenient to add the flavor of fresh onions with No Peeling, No Chopping, and No Tears!
- Onions are a great source of vitamin C, help regulate immune health, and are full of antioxidants that help fight inflammation.

Find us in the **Produce Aisle** or on **Amazon!**

MAIN DISH

- RECIPES -



Crispy Chicken with Shallots

With crispy skin and juicy meat, this hearty chicken dish will have the whole family begging for seconds. Serve it with your favorite roasted vegetables for a rounded out dinner.

INGREDIENTS

- 2 cloves Spice World Fresh Garlic, peeled **or** 2 cloves Spice World Peeled Garlic
- ½ cup fresh mint leaves
- 2 Tbsp olive oil
- ½ bunch fresh parsley leaves; leave one half for seasoning and the other half for garnishing
- 1 tsp kosher salt, or to taste after cooking
- ¼ tsp freshly ground black pepper
- 1 (3 ½ – 4 lb) chicken, halved, breast bone removed
- 8 Spice World Fresh Shallots, peeled, root ends trimmed

INSTRUCTIONS

1. Pulse garlic, mint, oil, and 1 cup parsley in a food processor until finely chopped; season with 1 tsp salt and ¼ tsp pepper.
2. Season the chicken with salt and pepper, and spread herb paste over the flesh. Place skin side up on a wire rack set inside a rimmed baking sheet; chill for at least 3 hours (the drier the skin, the crisper it'll get).
3. Place a rack in the lower third of the oven; preheat the oven to 425°F. Pat the chicken dry and place it, skin side down, in a large ovenproof skillet, preferably cast iron. Set over medium-high heat and cook, undisturbed, until the skin is golden brown, about 5 minutes.
4. Add shallots to the skillet and transfer to the oven. Roast, turning shallots once, 20–25 minutes. Turn skin side up and roast until skin is very crisp and an instant-read thermometer inserted into the thickest part of the thigh registers 160°F, 8–10 minutes longer. Serve chicken with shallots, parsley, and any pan juices.

NOTE: Chicken can be rubbed with herb paste one day ahead. Keep chilled.



Slow-Cooker Beef Brisket

Make tender, flavorful brisket effortlessly with our easy slow-cooker recipe. Let the slow-cooker do the work while enticing aromas of onion and garlic infuse into the meat, creating a mouthwatering dish perfect for any occasion.

INGREDIENTS

- 5 lbs brisket
- 8 whole cloves of Spice World Fresh & Peeled Garlic
- ½ cup Spice World Ready-to-Use Chopped Easy Onion
- ¼ bag baby carrots
- 6 oz beef stock
- 1 cup red wine
- 1 cup ketchup
- ¼ cup brown sugar
- ¼ tsp cayenne
- ½ tsp dried thyme or rosemary or 2 fresh sprigs of thyme or rosemary
- 2 bay leaves
- Kosher salt and black pepper

INSTRUCTIONS

1. Place the brisket on a work surface. If the fat cap is on the thicker side (½ inch), trim off a little of the fat, leaving an even ¼ inch layer.
2. Using a paring knife, make vertical incisions in the meat and cut the 8 cloves of Spice World Fresh & Peeled Garlic lengthwise into 4 pieces. Place a piece of garlic into each incision in the meat. Do this until the meat is stuffed with garlic all over.
3. Season both sides with salt and pepper.
4. Line the bottom of the slow cooker with the carrots and Spice World Ready-to-Use Chopped Easy Onion.
5. Place the brisket on top.
6. Mix the remaining ingredients and spice, and pour the mix over the meat.
7. Cook on low for 8–10 hours or on high for 4–6 hours.
8. Once it's done, remove it from the slow cooker and let it rest for 10 minutes so the juices can redistribute throughout the meat.
9. Serve and enjoy along with any of your favorite sides.



Garlic Rosemary Ham

This succulent Garlic Rosemary Ham combines the bold flavors of Spice World garlic with the sweetness of ham. It's aromatic, easy to prepare, and the perfect addition to your Easter spread.

INGREDIENTS

- 1 (8 lb) ham
- 25 cloves Spice World Fresh or Peeled Garlic
- 5 tsp Spice World Ready-to-Use Minced Garlic
- 5 cups chicken or beef broth
- 2 tsp dry mustard powder
- 6 Tbsp fresh rosemary
- 2 Tbsp olive oil

INSTRUCTIONS

1. Preheat oven to 350° F.
2. Rinse ham and pat dry.
3. Place in a shallow roasting pan, cut side down. Add broth to the bottom of roasting pan.
4. Make 20-25 incisions with the point of a knife all over the ham; stuff one Spice World Peeled Garlic clove and one pinch of rosemary into each incision.
5. Cover tightly with aluminum foil, then bake in preheated oven for approximately 1 hour, 20 minutes.
6. While ham is baking, whisk together remaining rosemary, Spice World Ready-to-Use Minced Garlic, dry mustard, olive oil, salt and pepper in a medium bowl.
7. Remove ham from oven and uncover. Pour glaze mixture over ham, then return to oven uncovered. Continue to cook for approximately 45 minutes, basting every 15 minutes. Bake until internal temperature reaches 145° F.
8. Once cooked, remove from oven and allow to rest for 10-15 minutes. Remove whole garlic cloves and rosemary before serving.



Italian Herb Roasted Pork Loin

This Italian Herb Roasted Pork Loin is so tasty and comes together with a Spice World kick! Cooked to perfection and seasoned with Spice World Italian Herb & Garlic Seasoning Blend, this satisfying dish can't help but be a favorite.

INGREDIENTS

- 1 whole pork loin
- 6.5 oz Spice World Italian Herb & Garlic Seasoning Blend
- Salt
- Pepper

INSTRUCTIONS

1. With a sharp knife, score a few small slits into the pork loin for the rub to fully incorporate.
2. Prepare pork loin by rubbing 6.5 oz of Spice World Viva! Italian Herb & Garlic Seasoning Blend all over.
3. Cover the pork loin and let it sit in the refrigerator for 12+ hours.
4. Wipe rub off when ready to roast; the flavors have steeped in and you don't want to char them.
5. Before roasting pork loin, sprinkle with salt and pepper.
6. Preheat oven to 350°F.
7. Cook 12–15 minutes per pound of pork loin, or until pork loin reaches an internal temperature of 155°F.
8. Serve.

SIDE DISH

- RECIPES -



Easy Onion Cavatappi Mac and Cheese

A quick and flavorful twist on the classic comfort dish. This recipe is made effortlessly with the help of Spice World Ready-to-Use Chopped Easy Onion, adding a savory taste to every bite.

INGREDIENTS

- 2 lbs of Cavatappi pasta
- 2 lbs of shredded cheese
(We recommend a blend of sharp cheddar, parmesan, and mozzarella)
- 2 quarts of heavy cream
- 1 quart of half and half
- ½ jar of Spice World Ready-to-Use Chopped Easy Onion
- ¼ tsp of garlic powder
- 1 Tbsp of salt
- ½ tsp of pepper

INSTRUCTIONS

1. Cook pasta according to package directions, then set aside.
2. Add all liquid ingredients and the Spice World Ready-to-Use Chopped Easy Onion to one pot, and cook for 10 minutes on medium heat.
3. Add the blended cheeses in small portions. Keep mixing until it's incorporated into a thick sauce.
4. Add the cooked pasta back in and mix.
5. Sprinkle it with your favorite crispy topping, and enjoy!



Roasted Root Vegetables

Bring out the natural flavors of your fresh root vegetables with this simple, yet tried and true recipe. Line your pan with parchment paper to make clean up a breeze.

INGREDIENTS

- 4 lbs. root vegetables of your choice
- $\frac{1}{3}$ cup olive oil
- $\frac{1}{3}$ cup honey
- $\frac{1}{4}$ cup Spice World Minced Ginger **or** Spice World Squeezable Ginger

INSTRUCTIONS

1. Pre-heat oven to 400°F.
2. For every four pounds of chopped root vegetables, mix $\frac{1}{3}$ cup olive oil, $\frac{1}{3}$ cup honey, $\frac{1}{4}$ cup Spice World Minced Ginger or Spice World Squeezable Ginger, and salt to taste.
3. Coat root vegetables thoroughly.
4. Roast for 30–40 minutes or until desired doneness, shaking vegetables halfway through.



Garlicky Deviled Eggs

Elevate your deviled eggs to a whole new level with our irresistible Garlicky Deviled Eggs, featuring the convenience of Spice World Ready-to-Use Minced Garlic. These bite-sized delights are bursting with bold flavors that will leave your taste buds craving more.

INGREDIENTS

- 12 eggs, hard boiled
- ⅓ cup mayonnaise
- 2 tsp Spice World Ready-to-Use Minced Garlic
- 2 tsp vinegar
- 1 Tbsp Dijon mustard
- 3 Tbsp dill pickle relish
- Salt and pepper, to taste
- Paprika, for garnish

INSTRUCTIONS

1. Separate yolks from hard boiled eggs, keeping egg whites intact. Set aside whites for later use.
2. In a mixing bowl, combine Spice World Ready-to-Use Minced Garlic, mayonnaise, vinegar, mustard, relish, salt, and pepper. Mix well.
3. With a spoon or piping bag, add egg yolk mixture back to each egg white.
4. Garnish with paprika. Enjoy!



Simple Pasta Salad

Tangy and delicious, this simple and fresh pasta salad will become a staple. Use Spice World's Ready-to-Use Chopped Easy Onion and the dish comes together in a flash!

INGREDIENTS

- 16 oz rotini pasta
- 1 pint cherry tomatoes, halved
- 1 cucumber, diced
- 8 oz black olives, sliced
- 8 oz mozzarella, cubed
- ½ cup Spice World Ready-to-Use Chopped Easy Onion
- 16 oz Italian dressing
- Salt & pepper, to taste

INSTRUCTIONS

1. Fill a large pot with cold water. Season with salt to your preference. When satisfied, boil water and cook pasta according to package instructions. Take it out and strain when al dente.
2. Once the pasta is cool, layer in tomatoes, cucumber, olives, and cheese.
3. Combine Spice World Ready-to-Use Chopped Easy Onion and dressing in a small bowl; mix well.
4. Gently toss the dressing mixture over the cooled pasta.
5. Salt and pepper pasta to taste.
6. Refrigerate for one hour or more before serving.



Garlic Mashed Potatoes

Turn simple mashed potatoes into something spectacular with the fresh taste of garlic that will heighten your dish. Once sautéed in butter, the garlic will release its flavors even more and bring a richness that makes the difference.

INGREDIENTS

- 8 red potatoes (approximately 2.5 lbs), peeled and cubed
- 2 Tbsp sour cream
- Spice World Garlic
1 Tbsp Spice World Ready-to-Use Minced Garlic **or**
1 Tbsp Spice World Squeezable Garlic **or**
6 cloves Spice World Peeled Garlic, minced **or**
6 cloves Spice World Fresh Garlic, minced
- 4 Tbsp butter
- ¾ cup milk
- 1 Tbsp chives for garnish
- 1 Tbsp salt

INSTRUCTIONS

1. In a large pot, cover potatoes with water. Bring to a boil and cook until potatoes are tender, about 15–20 minutes. Drain.
2. In a saucepan over medium heat, melt butter. Add Spice World garlic and stir until fragrant, 1-2 minutes.
3. In a bowl, add potatoes, garlic butter, sour cream, and milk. Mash until desired consistency and season with salt and pepper, to taste. Garnish with chives!



Roasted Asparagus With Garlic

Steaming your food in tin foil packets help keep the nutrients in your asparagus. It also makes food more tender and flavorful. Plus, the cleanup is much easier!

INGREDIENTS

- Spice World Garlic
- 2 Tbsp Spice World Ready-to-Use Minced Garlic **or**
- 2 Tbsp Spice World Squeezable Garlic **or**
- 6 cloves Spice World Peeled Garlic, minced **or**
- 6 cloves Spice World Fresh Garlic, minced
- 2 tsp olive oil
- ¼ cup white wine
- 3 cups asparagus, sliced diagonally
- 6 sprigs of fresh thyme

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. Tear off six large pieces of foil. Divide Spice World Garlic, olive oil, wine, asparagus, and thyme and arrange them on each piece of foil. Fold over each foil packet to seal.
3. Place the packets on a baking sheet and roast for 20 to 25 minutes until the asparagus is tender but still a little crisp.
4. Carefully open packets and serve asparagus with juices poured on top.

DESSERT

- RECIPES -



Ginger Pound Cake with Lemon Glaze

Enjoy our easy and delicious Ginger Pound Cake with a zesty Lemon Glaze, made effortlessly with Spice World Ready-to-Use Minced Ginger. This moist and aromatic cake, subtly infused with ginger, pairs perfectly with the tangy lemon glaze for a delightful treat.

INGREDIENTS

- 1 package of pound cake mix (non flavored)
- 2 Tbsp Spice World Minced Ginger **or** Spice World Squeezable Minced Ginger
- 1 cup confectioner's sugar
- 1 ½ Tbsp fresh lemon juice

INSTRUCTIONS

1. In a bowl, mix pound cake batter according to package directions. Fold in Spice World Ready-to-Use Minced Ginger until blended.
2. Coat 8×4 loaf pan with nonstick spray.
3. Pour batter into pan and bake according to package directions.
4. After baking, turn pound cake loaf onto a serving plate.
5. To make icing, mix confectioner sugar and lemon juice in bowl until smooth. If too thick, add a few drops of water.
6. Spread icing across the top of loaf, letting icing run down the sides.
7. Enjoy!



Old Fashioned Peach and Ginger Cobbler

Savor the classic goodness of our Peach and Ginger Cobbler, made easy with Spice World. Enjoy the timeless blend of sweet, juicy peaches and comforting ginger in this flavorful and delightful treat.

INGREDIENTS

- 1 can (29-ounce) sliced peaches in heavy syrup
- 1 tsp Spice World Ready-to-Use Minced Ginger **or** Spice World Squeezable Minced Ginger
- 8 Tbsp butter
- 1 cup self rising flour
- $\frac{3}{4}$ cup granulated sugar

For Serving:

- Vanilla ice cream

INSTRUCTIONS

1. Add can of peaches and syrup to 8×8 baking dish.
2. Stir in teaspoon of Spice World Minced Ginger.
3. Divide stick of butter into 4 pieces and add to baking dish.
4. Add flour and sugar to the peaches and mix gently until the flour is just moist.
5. Bake at 350°F for 45 to 50 minutes.
6. Serve warm, topped with vanilla ice cream.

COLOR ME



COLOR ME



COLOR ME





How Many Words Can You Find?

C W U H G V Q F F Q F C C T R
F O Q K Y A G C F L A V O R S
H M O H K L R V F K D R G L P
L G Q K S J C L Q L A G P A R
S R Z Y I P D Y I A O W L H I
T O J L D N I F K C N W W V N
N W F F I F G C I D H X E H G
K E A Q N G R Q E Q J I T R I
W C M I C R I E A W U H N C S
H J I W E U H N S X O L S Q N
Y O L Z O A X E G H F R J I C
N N Y K P L S A K E A V L B X
Z I G S T S Q T D T R K O D S
B O O I J H A P E O R V F R F
Q N A E Z D F G Q R Z H W O F

Garlic

Onion

Ginger

Easter

Spice World

Cooking

Family

Flavor

Spring

Grow

Fresh

Flowers

The Epic Journey of a Garlic Bulb

Once upon a time, there was a(n) garlic bulb named
(adjective)
..... One day, decided it was
(name) (name)
time to embark on a(n) adventure and go through the
(adjective)
process of growing into a mighty garlic plant.

Ready for its journey, planted itself in the
(name)
..... soil, ready to soak up the
(adjective) (color)
nutrients. With each passing day, it eagerly awaited the
(type of weather)
weather and the warm, sunlight.
(adjective)

As the days turned into weeks, began to grow. Its
(name)
..... skin started to and its
(color) (verb)
roots delved deeper into the earth.
(adjective)
..... couldn't help but feel a surge of
(name)
..... as it grew into a mighty garlic bulb.
(emotion)

As the continued to and
(noun) (verb)
the days passed, became
(adjective) (name)
a fully-fledged garlic plant, standing tall and proud in the field. It looked back on
its journey with a sense of accomplishment, knowing that it had overcome the
challenges of the growing process.

And so, the once humble garlic bulb, now a magnificent plant, continued to
thrive, adding a touch of flavor to the world. The end
(adjective)
of this tale marks the beginning of a new chapter in
(adjective)
.....'s life, as it was ready to bring flavor to the table of
(name)
a(n) family!
(adjective)



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BOUNDARIES**

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COLOR ME

