



Gifts from the Kitchen
By Monique Wilber
UCCE Master Food Preservers of El Dorado County

Join the UCCE Master Food Preservers on Tuesday, July 22, for a free class where the MFPs will share recipes and techniques for creating holiday gifts from your kitchen. Not all the ideas are canned foods; there are lots of different techniques and recipes that the MFPs will share. This special class will be held at the Marshall Building at the El Dorado County Fairgrounds from 10:00 a.m. to noon.

This recipe for a Sweet Spice Blend can be made and gifted in a small decorative jar, and attach a recipe for Honey Spice Butter for the gift recipient. Serve this buttery spread with pancakes, biscuits, or sweet potatoes; or swirl into oatmeal for a flavorful twist.

SWEET SPICE BLEND

2 Tbsp light brown sugar
2 Tbsp ground cinnamon
4 tsp dried ground ginger
1 tsp ground nutmeg
½ tsp ground cloves
½ tsp ground cardamom

Combine all ingredients in a small bowl. Store in an airtight container.
Yield: 6 tablespoons

HONEY-SPICE BUTTER

½ cup butter, softened

2 Tbsp honey

¾ tsp Sweet Spice Blend

Stir together all ingredients until mixture is smooth.

Yield: Makes about ½ cup

Source: Southern Living Magazine Nov 2005

This year's annual series of free UCCE Master Food Preservers of El Dorado County classes are from 10 a.m. to noon in the El Dorado County Fairground's Boardroom at 100 Placerville Drive in Placerville. Master Food Preservers are also available to answer home food preservation questions; leave a message at (530) 621-5506. For more information about the public education classes and activities, go to the Master Food Preserver website at http://ceeldorado.ucdavis.edu/Master_Food_Preservers/. Sign up to receive our Master Food Preservers E-Newsletter at <http://ucanr.org/mfpnews/>. Find us on facebook too (UCCE Master Food Preservers of El Dorado County)!