

## CALLING ALL FOODIES!

The "MCL Spice of the Month Club" is a monthly "take-and-make" kit featuring a variety of unique spices, herbs, or blends. Included in each kit will be information about the featured spice, its history and fun facts, two simple recipe suggestions, and a small packet of the featured spice with enough for two recipes.

Once you have created your culinary masterpiece at home, we'd love you to share photos of your successes (and fails), opinions, tips, and love (or not) of the spice of the month on the Library's

Facebook page using:

@MukwonagoLibrary.

You can always email your pictures and thoughts to us at [info@mukwonagolibrary.org](mailto:info@mukwonagolibrary.org)

*Spice of the Month Kits are free, but supplies are limited. Please, only one kit per household.*



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COMMUNITY LIBRARY

**511 Division Street  
Mukwonago, WI 53149  
(262) 363-6411**

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# SPICE *Of the Month* CLUB



Urfa biber chili peppers are reminiscent of long bell peppers, and they are usually found as a dried, flaked seasoning similar to crushed red pepper. The pepper is cultivated in the Urfa region of southern Turkey, near Syria, ("biber" means chili in Turkish) and turns from dark green or bright red to deep red as it ripens. It's then sun-dried during the day and tightly wrapped in fabric or plastic to "sweat" at night, preserving the pepper's natural oils. The pepper is then crushed and packed with salt to prevent caking, maintaining a slightly moist, oily texture.

The urfa biber flake has an earthy, smoky edge that hints at chocolate and tobacco alongside a mild heat giving it a well rounded, complex flavor, that will enhance most any dish-- sweet or savory.

### FUN FACTS

- Since 2013, a civil war in Syria has increased the demand for Urfa Biber chile peppers worldwide due to the limited availability of the pepper's main competitor, the Aleppo chili pepper.
- Urfa Biber are an excellent source of vitamins A and C, and are a good source of potassium, iron, and B-complex vitamins.

## Turkish Menemen Vegetable and Egg Scramble



*Prep Time: 10 mins. Cook Time: 20 mins.  
Servings: 2*

### INGREDIENTS

- 1 large onion (finely chopped)
- 2 large tomatoes (ripe)
- 2 sweet red peppers (like Corno di Toro peppers, or 1 large red Bell pepper)
- 2 sweet green peppers (like Anaheim peppers, or 1 hot chili pepper)
- 4 tablespoons butter
- 1-1/2 teaspoons of Urfa Biber.
- 1/2 teaspoon black pepper
- Optional: 1/2 teaspoon hot red pepper flakes
- 6 eggs

### DIRECTIONS

1. Peel and dice the onion. Peel and dice the tomatoes, saving the juice.
2. Remove the seeds from the peppers and dice them as well.
3. Melt the butter in a large skillet. Sauté the onion until tender and translucent.
4. When the onions are cooked, add all the diced vegetables and spices and stir to combine.
5. Bring the mixture to a boil, then cover and reduce the heat. Let the mixture simmer gently until the tomatoes and peppers soften and release their natural juice.
6. Remove the lid and continue to simmer, letting some of the liquid evaporate.
7. Scramble the eggs in a separate bowl.
8. Then pour them into the center of the pan. Don't stir the mixture. Let the eggs travel through the vegetables on their own. You can help them by moving the skillet around.
9. Let the mixture continue to simmer until the eggs are cooked. If the tops of the eggs still seem raw, cover the pan for a few minutes.
10. Your menemen should be fully cooked but still very juicy. You can drizzle some extra melted butter over the top before serving if you wish.
11. Serve and enjoy!

## Mexican Hot Chocolate

*Prep Time: 5 mins.*

*Cook Time: 6 mins.*

*Servings: 8*



### INGREDIENTS

- 1 vanilla bean
- 1 teaspoon Urfa biber (Turkish chile pepper)
- 6 cups milk
- 1 cinnamon stick
- 8 ounces bittersweet chocolate
- 2 tablespoons white sugar
- ½ cup whipped cream, or to taste
- 1 tablespoon grated bittersweet chocolate

### DIRECTIONS

1. Split vanilla bean lengthwise with the tip of a sharp knife. Place Urfa biber in a tea infuser.
2. Combine vanilla bean, Urfa biber, milk, and cinnamon stick in a pot.
3. Cook over medium heat, stirring occasionally, until milk is steaming and small bubbles appear, 4 to 5 minutes. Remove Urfa biber. Reduce heat to low. Add chocolate and sugar; stir until chocolate is melted, about 2 minutes. Remove cinnamon stick and vanilla bean.
4. Pour into cups and top with a dollop of whipped cream. Garnish with bittersweet chocolate.

### Recipe Sources

Turkish Menemen Vegetable and Egg Scramble:

[www.thespruceeats.com](http://www.thespruceeats.com)

Mexican Hot Chocolate:

[www.allrecipes.com](http://www.allrecipes.com)