

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

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



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SPICE *Of the Month* CLUB



Smoked paprika—also known as pimenton, smoked pimenton, and Spanish paprika—is a Spanish cousin to the more commonly used sweet Hungarian paprika. In Spain, smoked paprika is called pimentón and is a staple in Spanish cuisine. It's a crucial element of traditional dishes like paella and chorizo, where pimentón is added for both flavor and color.

It is made by first slow-roasting pimiento peppers over an oak fire before grinding them into a fine powder.

It's got a round, smoky, woody, spicy flavor that's completely different from everyday paprika. The best way to use smoked paprika is to pair it with something like meat or roasted vegetables. You can use the deep, warm, red powder to create a nice meat rub with several other ground spices for a delicious barbecue.

FUN FACTS

- The pepper plants used to make paprika are native to central Mexico and didn't appear in Europe until Christopher Columbus brought them over to Spain in the 1400s.
- Beneficial compounds in paprika may help prevent inflammation and improve your cholesterol, eye health, and blood sugar levels.

Shakshuka with Feta



Prep and cook time: 50 mins.

Servings: 4-6

Originally from North Africa and the Middle East, this flavorful dish of eggs cooked in a spicy tomato sauce is tasty, healthy and easy to make. It's a terrific one-skillet meal you can serve right from the pan.

INGREDIENTS

- 3 tablespoons extra-virgin olive oil
- 1 large onion, halved and thinly sliced
- 1 large red bell pepper, seeded and thinly sliced
- 3 garlic cloves, thinly sliced
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 1/8 teaspoon ground cayenne, or to taste
- 1 (28-ounce) can whole plum tomatoes with their juices, coarsely chopped
- 3/4 teaspoon kosher salt, plus more as needed
- 1/4 teaspoon black pepper, plus more as needed
- 5 ounces feta, crumbled (about 1-1/4 cups)
- 6 large eggs
- Chopped cilantro, for serving
- Hot sauce, for serving

DIRECTIONS

1. Heat oven to 375 degrees. Heat oil in a large skillet over medium-low. Add onion and bell pepper. Cook gently until very soft, about 20 minutes. Add garlic and cook until tender, 1 to 2 minutes; stir in cumin, paprika, and cayenne, and cook 1 minute. Pour in tomatoes and season with 3/4 teaspoon salt and 1/4 teaspoon pepper; simmer until tomatoes have thickened, about 10 minutes. Taste and add more salt and pepper if needed. Sprinkle crumbled feta on top.
2. Gently crack eggs into skillet over tomatoes. Season eggs with salt and pepper. Transfer skillet to oven and bake until eggs are just set, 7 to 10 minutes. Sprinkle with cilantro and serve with hot sauce.
3. Serve with pita, nan, or other crusty bread (*optional*).

Spanish Patatas Bravas



Prep Time: 15 mins. Cook Time: 35 mins.

Servings: 4

Patatas bravas are traditionally served in tapas bars throughout Spain—where it was created. Easy to make and delicious, it's a great snack or side dish to share.

INGREDIENTS

- 5-6 medium potatoes, preferably Yukon gold (about 2 lbs). Peeled and cut in approx. 1" cubes
- 3 tablespoons extra virgin olive oil
- 1/2 teaspoon salt (for potatoes)
- 2 tablespoons mayonnaise (for bravas sauce)
- 2-3 dashes Louisiana hot sauce (or to taste)
- 1 teaspoon smoked paprika
- 1/4 teaspoon salt (for bravas sauce)
- 1/8 teaspoon garlic powder
- 2-3 tablespoons water

DIRECTIONS

1. Preheat the oven to 375F. Line a large baking sheet with parchment paper.
2. Place the diced potatoes in a bowl, drizzle with olive oil and salt and toss until well coated. Arrange them in one single layer on the lined baking sheet.
3. Bake at 375F for 30-45 minutes or until tender and golden brown.
4. In the meantime, prepare the "Bravas" sauce: In a small bowl combine mayo, hot sauce, paprika, salt, and garlic powder. Mix well, add water and whisk until smooth and creamy.
5. Spoon sauce over the warm potatoes right before serving.

Recipe Sources

Shakshuka with Feta

www.cooking.nytimes.com/recipes

Spanish Patatas Bravas

www.mayihavethatrecipe.com/patatas-bravas