

CALLING ALL FOODIES!

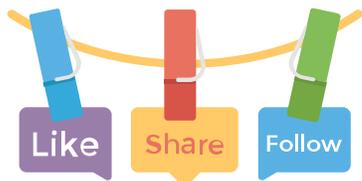
The “Spice of the Month” club is a monthly take-and-make kit featuring a variety of unique spices, herbs, or blends. Each kit will include information about the featured spice, its history with fun facts, and a small packet of the spice with two recipe suggestions!

Once you’ve created your culinary masterpiece, we’d love to see! Share your pictures and tips with us on our Facebook (SEARLibrary) and Instagram (@searlibrary) pages.

Spice of the Month kits are free, but supplies are limited. Only one kit per household.



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SPICE OF THE MONTH CLUB



Allspice Berries are the dried, unripe berries from the *Pimenta dioica*, a tropical small evergreen tree of the myrtle family. This spice is also called allspice berries, allspice berry, spiced berries, or pimienta gorda. Allspice is often misconstrued as a spice blend, but it was given this name because its flavor evokes a combination of several sweet spices such as cloves, cinnamon, and nutmeg.

It's native to Jamaica, the tropical forests of South and Central America, and Southern Mexico, but it's commercially grown in Honduras, Cuba, and Trinidad as well. It was documented by Christopher Columbus during his second voyage to the New World and named by Dr. Diego Chanca. The Europeans thought it combined the flavors of several spices and they introduced it into European and Mediterranean cuisines.

The berries of the allspice tree are not the only useful part of it. The fresh leaves can give an infused flavor to dishes (like a bay leaf). The wood is used to smoke meat and sausages. Allspice oil can also be extracted and used as a flavoring agent in meats, candy, chewing gum, and toothpaste.

FUN FACTS

- Allspice is the only spice whose commercial production is entirely confined to the New World.
- Dried berries are a good source of vitamins A, B2, B3, B6, and C and minerals such as potassium, manganese, iron, and copper.
- Essential oils obtained from the berries and leaves have applications in the cosmetic industry, such as the men's fragrance "Old Spice."
- Allspice can survive up to 100 years in the wild!

Source from SoftSchools
https://softschools.com/facts/plants/allspice_facts/1450/

Super Simple Jerk Chicken



Yields: 4 servings
Prep Time: 15mins
Cook Time: 10 mins

Ingredients

- 2 teaspoons allspice
- 2 tablespoons brown sugar
- 1/2 teaspoon cumin
- 1/4 teaspoon cloves
- 1/4 teaspoon cinnamon
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/8 teaspoon cayenne pepper
- 1 tablespoon canola oil
- 1 1/2 lbs. boneless skinless chicken breasts

Directions

1. Combine all the spices, brown sugar, and oil in a small bowl. Preheat a skillet or grill to high heat.
2. Rub the spice mixture over the chicken breasts.
3. Place the spice-rubbed chicken breasts on the hot grill or skillet. Cook for about 4 minutes on each side, until the exterior is very deep, dark brown and the inside is no longer pink.
4. Remove from heat and let rest for 5-10 minutes to let the juices soak in before cutting.

Recipe Source:

<https://pinchofyum.com/super-simple-jerk-chicken>

Applesauce Spice Cake



Yields: 12 servings
Prep Time: 15 mins
Cook Time: 45 mins

Ingredients

- 1/2 cup butter, softened
- 1 cup sugar
- 1 cup brown sugar
- 2 cups flour
- 2 tsp baking soda
- 1 tsp salt
- 1 1/2 tsp cinnamon
- 1/2 tsp ground cloves
- 1/2 tsp allspice
- 2 cups applesauce
- 2 eggs

Directions

1. Cream together butter and sugar until combined.
2. In a separate bowl, whisk together flour, baking soda, salt, cinnamon, cloves and allspice.
3. Add flour mixture to butter mixture and mix until combined.
4. Add applesauce and eggs and mix again.
5. Pour into a 9x13 inch baking pan.
6. Bake at 350 degrees for 40-45 minutes or until a toothpick in the center comes out clean.
7. Allow to cool.
8. Top individual slices with powdered sugar and a dollop of Cool Whip or whipped cream.

Recipe Source:

<https://www.madetobeamomma.com/applesauce-spice-cake/>