

# CALLING ALL FOODIES!

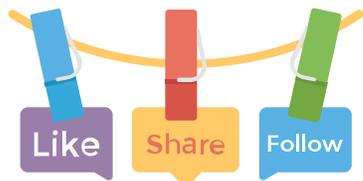
The “Spice of the Month” club is a monthly take-and-make kit featuring a variety of unique spices, herbs, or blends. Each kit will include information about the featured spice, its history with fun facts, and a small packet of the spice with two recipe suggestions!

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



Cloves are the dried flower buds of the *Syzygium aromaticum* tree, native to the Maluku Islands of Indonesia. Clove spice has a warm, sweet, and slightly bitter taste with a pungent aroma. The flavor comes primarily from eugenol, the essential oil responsible for clove’s signature scent and taste. The flavor attributes of cloves are sweet, spicy, and woody, with a slight bitterness and a pepper-like heat. The aroma is strong and heady, with a lingering warmth. They have a slight numbing sensation when used whole or in concentrated form. Because cloves are so potent, they’re typically used sparingly — often just 1–3 buds or a pinch of ground spice can flavor an entire dish.

Cloves have a rich history dating back to ancient civilizations. They were highly valued in trade and were considered precious commodities. Cloves were used in ancient Chinese and Ayurvedic medicine for their medicinal properties. In the Middle Ages, they were introduced to Europe, where they became a sought-after spice for both culinary and medicinal uses.

The spice trade significantly influenced the history of cloves, with the Portuguese and Dutch establishing control over clove-producing regions in the 16th and 17th centuries. They have been used in traditional medicine for their antimicrobial, antifungal, antiviral, anti-inflammatory, and analgesic properties. Clove oil, in particular, is known for its benefits in dental care.

## FUN FACTS

- Chinese courtiers in the Han Dynasty chewed cloves to freshen their breath before speaking to the Emperor
- Cloves are rich in a compound called eugenol, which is responsible for their analgesic and anti-inflammatory properties.
- Ground cloves are iconic in holiday baking—think gingerbread, spice cookies, pumpkin pie, and apple crisps.

Source from Wikipedia  
<https://en.wikipedia.org/wiki/Clove>

## Spiced Cider Glazed Ham



*Yields: 10 servings*  
*Prep Time: 25 mins*  
*Cook Time: 2 hours*

### Ingredients

- 1 (7- to 8-pound) spiral-cut bone-in ham
- 1 cup apple cider
- 1/2 cup packed light brown sugar
- 3 tablespoons unsalted butter
- 2 tablespoons (1 ounce) bourbon
- 2 tablespoons Dijon mustard
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon black peppercorns
- 1/2 teaspoon ground nutmeg
- 6 whole cloves
- 1 cinnamon stick
- Small apples, for garnish

### Directions

1. Preheat oven to 350°F. Place ham, cut side down, in a 13- x 9-inch baking pan. Let stand at room temperature 30 minutes.
2. Bring apple cider, brown sugar, butter, bourbon, mustard, vinegar, peppercorns, nutmeg, cloves, and cinnamon stick to a boil in a small saucepan over medium-high heat. Reduce heat to medium-low; simmer, whisking occasionally, until reduced to about 3/4 cup, about 25 minutes.
3. Brush cider glaze evenly over ham, allowing mixture to drip between slices. Cover pan tightly with aluminum foil; bake in preheated oven until a meat thermometer inserted into thickest portion of ham registers 95°F, about 1 hour and 30 minutes.
4. Uncover pan. Baste ham with drippings in bottom of pan. Continue baking, uncovered, basting every 15 minutes, until ham is glazed and beginning to brown and a meat thermometer registers 140°F, 45 minutes to 1 hour. Transfer ham to a platter; let rest 10 minutes.
5. Strain drippings from bottom of baking pan into a small saucepan; discard solids. Skim off the majority of fat using a spoon; discard. Bring drippings to a boil over medium. Cook, stirring occasionally, until mixture is thick enough to coat the back of a spoon, 3 to 5 minutes. Pour drippings evenly over ham; serve warm or at room temperature, garnished with small apples, if desired.

#### *Recipe Sources:*

<https://www.foodandwine.com/clove-and-cider-glazed-ham-6422312>

## Apple Cider



*Yields: 2 quarts*  
*Prep Time: 10 mins*  
*Cook Time: 3 hours*

### Ingredients

- 10 large apples, quartered
- 1 orange, halved
- 4 cinnamon sticks
- 1 tsp. whole cloves
- 1 tsp. whole allspice
- 1 whole nutmeg
- 1/2 cup packed brown sugar

### Directions

1. In a large stockpot over medium heat, add apples, oranges, spices, and brown sugar. Cover with water by at least 2". Bring to a boil, then reduce heat and simmer, covered, 2 hours.
2. Remove orange halves, then use a potato masher or wooden spoon to mash apples. Return to a simmer and let simmer uncovered for 1 hour more.
3. Strain through a fine mesh strainer, pressing on solids with a wooden spoon to squeeze all juices out. Discard solids.
4. Serve apple cider warm.

#### *Recipe Sources:*

<https://www.delish.com/cooking/recipe-ideas/a28224491/homemade-apple-cider-drink-recipe/>