

# FIND MORE RECIPES AT THE NBPL!

Check out these resources for more recipes and information about spices!

Cookbooks can be found at 641.5 in the non-fiction section.

Books about spices can be found at 641.338 in the non-fiction section.

This month's spice was purchased at Bins and Bins at 107 Shirreff Ave., North Bay, ON.



Tell them the NBPL
sent you!
Receive 10% off your
purchase at Bins and
Bins when you
mention our
Spice Club!

## SHOW US WHAT YOU'VE MADE!

Post your photos and tag us @north\_baypl or email us at northbaypublib@gmail.com.





### THIS MONTH'S SPICE: ONION POWDER

#### SWEET ONION SAUCE

#### **INGREDIENTS**

- 1 cup granulated sugar
- ½ cup + 1 tablespoon water
- 6 tablespoons white vinegar
- 4 ½ teaspoons red wine vinegar
- 1 teaspoon finely grated onion using a small holed grater or garlic press
- 1 tablespoon dijon mustard
- ¼ tsp. Sesame oil
- 1 tablespoon cornstarch
- 1 tablespoon dried minced onion
- 2 tsp. Dry mustard powder
- 1 tsp. salt
- ¾ tsp. Poppy seeds
- ½ tsp. Celery seed
- ¼ tsp. Onion powder
- ¼ tsp. Paprika heaping
- ¼ tsp. Ground black pepper heaping
- 1/8 teaspoon garlic powder heaping

#### **INSTRUCTIONS**

- Whisk all of the ingredients together in a small saucepan.
- Bring to a boil over medium-high heat, whisking often to prevent burning.
- Reduce the heat to low and simmer until thickened, about 5 minutes.
   Ensure to whisk frequently.
- Allow to cool completely, then transfer to an airtight container and label.
- Store in the refrigerator and use within 4 weeks, or freeze for longer storage.

This sauce is great to add to homemade subs, sandwiches, salads, and more!

This month's recipe is from dashfordinner.com

#### DID YOU KNOW?

Onion powder is made of dehydrated and ground onions, and orginates from ancient Middle Eastern and Indian cutlures but has since spread in to cuisines all around the world.

Onion powder has anitoxidant properties, anti-inflammatory compounds, and contains essential minerals like calcium and magnesium.

#### Sources:

Relish.com article: https://www.relish.com/foodwiki/153850/onion-powder-importantfacts-health-benefits-and-recipes

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