



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.

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Tell them the NBPL
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Receive 10% off your
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Bins when you
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Spice Club!

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Spice Club

DECEMBER
2023:
GARLIC SALT



THIS MONTH'S SPICE: GARLIC SALT

NUTS & BOLTS

INGREDIENTS

- 2 pkg. pretzel sticks (broken)
- 1 box Cheerios I box Shreddies
- 1 lb. peanuts
- 1 c. vegetable oil
- 2 tbsp. Worcestershire sauce
- 1 tbsp. onion salt
- 1 tbsp. celery salt
- 1 tbsp. garlic salt
- ½ pkg. Taco seasoning (optional)

You can add to or substitute any of the above for snacks you prefer (hello, bugels or gold fish!)

You can also make it sweet and salty by adding your favourite chocolate snack in at the end!

INSTRUCTIONS:

- Combine cereals and nuts in a large covered roaster.
- Mix oil, Worcestershire and seasonings in a 2 cup measuring cup. Stir until well-combined and drizzle over cereal mixture. Stir well.
- Bake, covered, for 2 hours in a 200° oven, stirring every 15 min.
- Turn off heat, remove cover, leave for ½ hour.
- Enjoy!
- Store in an airtight container.

This month's recipe comes from the kitchen of a library staff member!
Thanks for sharing!

DID YOU KNOW?

Garlic has existed for so long that its origins are hard to pin down! It is thought to have come from southern Siberia first, then spread to the Mediterranean where it become naturalized.

Garlic belongs to the same family as onions, chives, leeks, and shallots.

The name "garlic" is believed to derive from the Anglo-Saxon word garleac, gar meaning "spear" and leac, "plant".

(from The Spice & Herb Bible (2nd ed.)
by Iam Hemphill)