



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.

bins & bins 

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.



Spice Club

APRIL 2024:
HERBES DE
PROVENCE



THIS MONTH'S SPICE: HERBES DE PROVENCE

TOMATOES PROVENÇAL (TOMATES À LA PROVENÇALE)

INGREDIENTS:

- 4 large tomatoes
- 2 garlic cloves
- 1 small shallot
- 1 ½ cups fresh breadcrumbs (about 90 g)
- ¼ cup (13g) chopped parsley
- ½ t. herbes de provence
- 3 T. grated parmesan cheese (about 20 g)
- ½ t. kosher salt
- ¼ t. freshly ground black pepper
- 3 T. olive oil

INSTRUCTIONS:

- Preheat oven to 400 degrees.
- Core tomatoes, and slice in half horizontally. Standing over a sink, use your fingers to remove the seeds from the tomatoes.
- Then place tomato halves skin-side down on a parchment-lined baking sheet. If your tomatoes are at all pointy on the end, slice off the point so that the tomatoes are stable. Sprinkle with a little bit of salt and pepper.
- Now, finely chop the garlic cloves and shallot. You should end up with about 1 tablespoon of finely chopped garlic and 2 tablespoons of finely chopped shallots.
- In a large bowl, stir together breadcrumbs, garlic, shallots, parsley, herbes de provence, parmesan cheese, salt, pepper, and olive oil.
- When mixture is well incorporated, use your fingers to scoop out breadcrumbs and press onto each tomato half, filling the holes left by the removed seeds.
- Bake for 20 minutes, until topping is golden brown but tomatoes have not lost their shape.

This month's recipe is from
www.vanillabeancuisine.com

DID YOU KNOW?

Herbes de Provence is a traditional blend of dried herbs often found in French and European recipes.

Proportions and combinations vary depending on where it is made, but this blend can be made of the following herbs: thyme, marjoran, parsley flakes, tarragon, lavender flowers, celery seed, dried bay leaf, oregano, rosemary, and savory.

(from from The Encyclopedia of Herbs, Spices & Flavors and The Spice and Herb Bible 3rd Ed. by Ian Hemphill)