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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!

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



## Spice Club

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MAY 2025:  
GREEK  
SEASONING





## THIS MONTH'S SPICE: GREEK SEASONING

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### ROASTED CAULIFLOWER MASH

#### INGREDIENTS

- 2 medium heads cauliflower, broken into florets
- 1/4 cup olive oil
- 6 garlic cloves, minced
- 2 teaspoons Greek seasoning
- 1 cup shredded sharp cheddar cheese
- 2/3 cup sour cream
- 1/2 cup crumbled cooked bacon
- 1/3 cup butter, cubed

#### INSTRUCTIONS

- Preheat oven to 425°
- In a large bowl, combine the cauliflower, oil, garlic and Greek seasoning.
- Transfer to a greased 15x10x1-in. baking pan.
- Bake, uncovered, for 15-20 minutes or until tender, stirring occasionally.
- Transfer cauliflower to a large bowl. Mash cauliflower with cheese, sour cream, bacon and butter.
- Transfer to a greased 8-in. square baking dish.
- Bake at 350° for 25-30 minutes or until heated through.

This month's recipe is from  
tasteofhome.com

## DID YOU KNOW?

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Greek seasoning is a blend of dried herbs such as oregano, basil, parsley and dill, garlic powder, and onion powder, as well as cinnamon and/or nutmeg.

There can also be many other herbs added or substituted to change the flavour of the blend.

Sources:

<https://www.evolvingtable.com/greek-seasoning>

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