



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.



Spice Club

MARCH
2023:
OREGANO



THIS MONTH'S SPICE: OREGANO

HOMEMADE PIZZA SAUCE

INGREDIENTS

- 28 oz crushed tomatoes
- 2 garlic cloves, pressed or finely grated
- 1 Tbsp extra virgin olive oil
- 1/2 Tbsp fine sea salt
- 1/2 tsp dried oregano

This recipe came from Natasha's
Kitchen
(<https://natashaskitchen.com/>)

INSTRUCTIONS

- Combine all of your ingredients in the bowl of a food processor or blender and pulse together until well combined and blended.
- Cover and refrigerate for the flavors to meld at least 3 hours or store in the refrigerator for 1 to 2 weeks.



DID YOU KNOW?

Oregano means Joy of The Mountain in Ancient Greek.

When in bloom they have beautiful purple or pink flowers that are also edible

It became popular in America after soldiers returned from Service in World War Two in the Mediterranean and were craving pizza. Its for this reason it is often called the pizza herb

The Ancient Greeks also believed that if you anoint yourself with oregano you will dream about your future spouse.