



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

JUNE 2025:
MONTREAL
STEAK SPICE



THIS MONTH'S SPICE: MONTREAL STEAK SPICE

CHEESEBURGER SALAD

INGREDIENTS

- 1 pound ground beef
- 2 teaspoons Montreal steak seasoning
- 6 cups torn iceberg lettuce
- 2 cups shredded cheddar cheese
- 1 cup salad croutons
- 1 medium tomato, chopped
- 1 small onion, halved and thinly sliced
- 1/2 cup dill pickle slices
- Thousand Island salad dressing

INSTRUCTIONS

- In a large bowl, combine beef and steak seasoning, mixing lightly but thoroughly. Shape into twenty 1/2-in.-thick patties. Grill mini burgers, covered, over medium heat, 3-4 minutes on each side or until a thermometer reads 160°.
- In a large bowl, combine lettuce, mini burgers, cheese, croutons, tomato, onion and pickles. Serve with salad dressing.

This month's recipe is from
tasteofhome.com

DID YOU KNOW?

Montreal steak spice/seasoning is the invention of Morris Sherman (a.k.a “The Shadow”) a boilerman at Schwartz’ in Montreal. The spice blend was so popular that customers wanted to take it home to their own kitchens, and it was soon being sold along side sandwiches.

Now, delis and restaurants across the country use and sell their own versions of the blend. You can still get the original at Schwartz’ in Montreal.

Sources:

<https://www.chowhound.com/1798792/montreal-steak-seasoning-history/>

Tag us on Facebook or @north_baypl on Instagram to show us what you make!