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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.

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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Spice Club

APRIL
2023:
DILL



THIS MONTH'S SPICE: DILL

CUCUMBER, DILL, FETA AND PISTACHIO SALAD

INGREDIENTS

- 1/4 cup apple cider vinegar
- 1/2 teaspoon kosher salt
- 2 tablespoons minced red onion or shallot
- 2 English cucumbers, sliced thin
- 2 tablespoons chopped fresh dill or dry
- 2 ounces feta cheese, crumbled
- 1/3 cup unsalted pistachios, roughly chopped
- 2 teaspoons olive oil
- 1/4 teaspoon freshly ground black pepper

INSTRUCTIONS

- Add the apple cider vinegar and salt to a small saucepan and bring to a simmer over medium heat.
- Once simmering, add in the minced red onion or shallot and remove from the heat. Let the onion steep and cool in the vinegar for 10-15 minutes.
- In a large serving bowl combine the cucumbers, dill, feta and pistachios.
- Pour the onion and vinegar mixture over the top of the salad and add in the olive oil and black pepper.
- Toss everything together until coated then serve.

This recipe came from Spoonful of
Flavor

(<https://www.spoonfulofflavor.com>)

DID YOU KNOW?

Dill (or dill weed) is part of the apiaceae family and is related to parsley, caraway, cumin and coriander.

This herb originates from Mediterranean regions and southern Russia. It was grown by ancient Babylonians, Assyrians, and Romans, who would sprinkle it over food to be given to gladiators.

If kept well, dry dill can last up to 12 months!

(from The Spice and Herb Bible 3rd
edition by Ian Hemphill)