



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!

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Spice Club

JUNE 2026:
CHILI
POWDER



THIS MONTH'S SPICE: CHILI POWDER

CHILI LIME VINAIGRETTE DRESSING

INGREDIENTS

- 6 ½ tbsp olive oil
- ¼ cup lime juice
- 4 ½ tsp garlic, minced
- 4 tsp honey
- ¾ tsp cumin, ground
- ½ tsp chili powder
- salt & pepper to taste

INSTRUCTIONS

- Add the olive oil, lime juice, honey, garlic, cumin and chili powder to an airtight container.
- Shake vigorously for 20 seconds until the dressing is emulsified.
- Taste and add salt & pepper to your liking. Shake again and pour over your salad immediately.
- Store the vinaigrette in an airtight container in the fridge for up to 7 days.

This month's recipe is from
<https://letusmunchlettuce.com/>

DID YOU KNOW?

Red chili powder is made from dried, ground chilies. The darker version that is available is an American invention, designed to flavour southwest American and Mexican dishes. Ground chili is mixed with other herbs and spices, therefore these mixes are not always very pungent.

(from The Complete Book of Spices by Jill Norman)

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make!