



**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**

---

APRIL 2025:  
LEMON  
PEPPER





## THIS MONTH'S SPICE: LEMON PEPPER

---

### LEMON PEPPER CHICKEN

#### INGREDIENTS

- 4 chicken breasts
- 1/2 cup butter, cut in pieces
- 1/4 cup lemon juice
- 1 teaspoon lemon pepper
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 lemon, sliced
- salt and pepper, to taste

#### INSTRUCTIONS

- Preheat oven to 400 degrees
- Place chicken breast in a 13x9in baking dish and pour lemon juice over chicken.
- Mix together all the seasonings and sprinkle evenly over the chicken.
- Place one tablespoon of butter on each chicken breast and place the remaining 2 tablespoons cut into pieces around the chicken.
- Slice the lemon and add sliced into on and around the chicken.
- Baked uncovered for 30-45 minutes until chicken reaches the internal temperature of 165 degrees.

This month's recipe is from  
krystelscooking.com

## DID YOU KNOW?

---

Lemon pepper seasoning is a blend of black pepper, dried lemon zest, and salt. This blend has a spicy, sour, and salty taste.

Though it is unclear who invented lemon pepper seasoning, it was commercially launched in 1967 by William Shoffeitt, a product engineer who developed Shoffeitt's Enhance Seasoners in Healdsburg, California.

Sources:

Wikipedia article:

[https://en.wikipedia.org/wiki/Lemon\\_pepper](https://en.wikipedia.org/wiki/Lemon_pepper)

Article from Perkchops.com:

<https://perkchops.com/ingredients/lemon-pepper-seasoning>

Tag us on Facebook or @north\_baypl on Instagram to show us what you make!