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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  
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## Spice Club

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NOVEMBER  
2023:  
DRIED BASIL



## THIS MONTH'S SPICE: DRIED BASIL

### CHICKEN POT PIE SOUP

#### INGREDIENTS

- 2 tablespoons olive oil
- 1 lb boneless, skinless chicken breasts about 2 larger breasts
- 1 cup celery diced
- 1 cup carrot cut in 1/4 inch thick small circles
- 1 cup onion finely chopped
- 1/2 tablespoon garlic finely minced
- 2 cups yukon gold potatoes peeled+ cut into 1 inch pieces
- 1 cup yukon gold potatoes peeled+ cut into quarters so that you can remove them at the end
- 1/4 teaspoon pepper
- 1/4 teaspoon salt
- 1/4 teaspoon dried parsley
- 3 cups chicken broth
- 1/4 teaspoon dried basil
- 1/4 teaspoon dried rosemary
- 1 tablespoon fresh parsley for garnish (optional)
- 1/2 cup milk of choice

#### INSTRUCTIONS:

- Heat olive oil in a large pot on the stove. Add in the celery, carrot, onion, garlic, salt and pepper, parsley, basil and rosemary. Sauté for 2 minutes or until slightly translucent.
- Add raw chicken, potatoes and chicken broth in the pot. Bring to a boil. Once boiling, lower heat to a simmer and cook on medium heat for 30 minutes
- Once cooked, remove the large potato pieces + chicken breasts.
- Place large potato quarters, milk + 1/2 cup of broth \*from the pot\* (a few ladels full!) into a blender until smooth. Add back into the pot.
- Place chicken on a cutting board and shred. Put the chicken back into the pot.
- Stir everything together until combined and smooth. Garnish with parsley and serve.

## DID YOU KNOW?

The basil plant originates from India where it was and is considered a sacred herb.

Both the seeds and leaves of the plant are used in cooking. The seeds are used as a spice and the leaves as an herb (fresh or dried).

There are many varieties of basil but sweet basil is the most popular. Because it pairs so well with tomato, it is sometimes referred to as the “tomato herb”.

(from The Spice & Herb Bible (3rd ed.) by Iam Hemphill)