



We'd love to see your successes (and fun fails)!
Share your photos, opinions, and tips on our
Facebook page. Let's spice things up together!

 @parkcitypubliclibrary
 @park_city_public_library

You can always email your pictures and
thoughts to us at:
librarian@parkcitypubliclibrary.com

*Spice of the Month Kits are free, but supplies
are limited. Please, only one kit per household.*

Check out what's happening at the library!

Stitch Night

@ the library

Dec. 4th & 18th 4-6pm

**CANDY CANE
LANE**

DECEMBER 7TH
5-7PM



parkcitypubliclibrary.com

316-744-6318

2107 E 61st St N, Park City, KS 67219



Spice up your life!

The library will have take-and-make kits
to pick up at the beginning of each
month.

Each kit includes:

- Small packet of the featured spice
(enough for two recipes)
- Information and fun facts about the
selected spice
- Two recipes to try at home

ginger

Ginger is the root (or rhizome) of *Zingiber officinale*, a tropical plant native to southeast Asia.

Ginger is one of the most widely known spices in the world and grown in nearly every country with a warm climate, heavy rainfall, and plenty of sunshine. As early as 1547, ginger was being grown in Jamaica for export to Europe. Today, most of the world's ginger is grown in India, with the highest quality dried ginger root from China.

Ground ginger is most popular for baking, beverages, and spice rubs, but can also be used to substitute fresh ginger. As with dried herbs, ground ginger has a concentrated flavor. If a recipe calls for 1 tablespoon of fresh ginger, try starting with $\frac{1}{8}$ - $\frac{1}{4}$ of a teaspoon of dried.

Fun Facts:

- Chinese philosopher Confucius (479 B.C.) wrote about ginger and ate it with nearly every meal.
- In 14th century England, a pound of ginger was as valuable as a healthy adult sheep.
- Henry the VIII recommended ginger as a cure for the Black Plague while Queen Elizabeth I simply enjoyed hers in gingerbread.

Info. from *The Spice House*

Instructions:

1. In a medium saucepan over medium heat, whisk together the milk, cocoa powder, sugar, and ground ginger.
2. Cook until the mixture comes to a simmer and the sugar has dissolved. This will take about 5 minutes.
 - It's important to whisk the milk mixture constantly while it's cooking otherwise you'll end up with grainy hot chocolate.
 - Be careful not to let the mixture boil. turn the heat down once it starts to simmer, so that it doesn't scorch.
3. Remove the saucepan from heat and pour the contents into mugs.
4. Top with whipped cream and mini marshmallows. And any other extras you want like cocoa powder or chocolate flakes!
5. Serve immediately.



Ginger Hot Chocolate

🕒 Total Time: 10 mins

🍵 Servings: 2



Ingredients:

- 3 cups whole milk
- 2 tablespoons unsweetened cocoa powder
- 3 tablespoons sugar
- 2 teaspoons ground ginger
- ½ cup whipped cream
- ½ cup mini marshmallows

Notes: *This sweet, spiced beverage is best made fresh but if you have leftover hot chocolate then it can be stored in the fridge for up to 2 days, just reheat it gently on the stove before serving.*

Recipe from: Tasting Table

<https://www.tastingsite.com/1052496/ginger-hot-chocolate-recipe/>



Gingerbread Cookies

🕒 Total Time: 35 mins

🍵 Servings: 24 cookies

Ingredients:

- 3 cups all-purpose flour
- ¾ cup dark brown sugar, packed
- ¾ teaspoon baking soda
- 1 Tablespoon ground cinnamon
- 1 Tablespoon ground ginger
- ½ teaspoon ground cloves
- ½ teaspoon salt
- 12 Tablespoons butter, room temperature, cut into 12 pieces
- ¾ cup molasses (dark molasses)
- 2 Tablespoons milk



For the frosting:

- 2 Tablespoons butter, room temperature
- 2 cups powdered sugar
- 2 Tablespoons milk

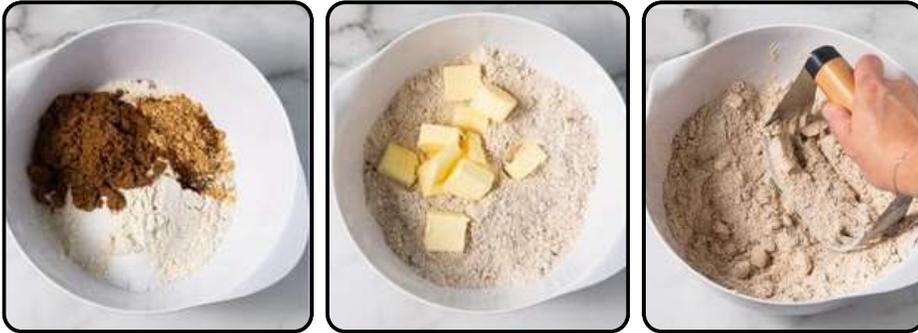
Recipe from: Tastes Better from Scratch

<https://tastesbetterfromscratch.com/ginger-bread-cookies/>



Instructions:

1. Add flour, brown sugar, baking soda, cinnamon, ginger, cloves and salt to a mixing bowl and mix.
2. Add the butter pieces and use a pastry blender to cut the butter in until the mixture resembles fine meal.



3. With a mixer running on low speed gradually add the molasses and milk and mix until combined, about 30 seconds.
4. Divide the dough in half, forming each into a ball. Wrap each in plastic wrap and refrigerate for 2 hours or overnight, or place in the freezer for about 20 mins., until firm, if you're in a hurry. (Refrigeration is mandatory or the dough will be too sticky to handle).
5. Preheat the oven to 350°F. Line two baking sheets with parchment paper.



Instructions continued:

6. Remove one dough sheet from the fridge/freezer and place on a well floured counter. Lightly flour the top of the dough and the rolling pin and roll out the dough (dust with a little more flour if needed), until it's about ½ inch thick. Cut gingerbread men and place them on prepared baking sheets.
7. Refrigerate the gingerbread for 5 mins. (meanwhile roll out the other dough ball).
8. Bake the cookies until set in the centers and the dough barely retains and imprint when touched very gently with fingertip, 8 to 11 minutes (depending on the size of your cookie cutter). Do not overbake!!
9. Remove the cookies to a wire rack. Allow to cool to room temperature before frosting.
10. Store gingerbread cookies in an airtight container with parchment paper between the layers. Freeze for up to 3 months.



For the frosting:

Add butter, milk, and 1 cup of powdered sugar to a bowl. Mix until smooth. Add additional cup of powdered sugar and mix until smooth. Add frosting to piping bag if desired.