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



**Drawn to
the Library**



National Library Week
April 6-12, 2025

parkcitypubliclibrary.com

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Spice up your life!

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

Each kit includes:

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

paprika

Paprika (the Hungarian word for "pepper") comes from the *Capsicum annuum* variety of red peppers, specifically, the longum family. They are long and bright red, and the flavors range from sweet to hot. The peppers are harvested, dried and ground into a fine powder — paprika. In making smoked paprika, the peppers are dried over a fire, giving them a delicious smoky flavor.

Using paprika in cooking is prevalent throughout Central Europe, Spain and Portugal, but it's wildly popular in Hungary, where it's known as the "national spice."

The peppers were native to Mexico and Central America and made their way to Hungary through the Balkans over the years. The peppers "took root" in southern Hungary, where the region's cool climate helped the peppers retain their natural sweetness. Because the plants were so abundant, the spice became inexpensive to produce. *Info. from How Stuff Works*

Extra Recipe!

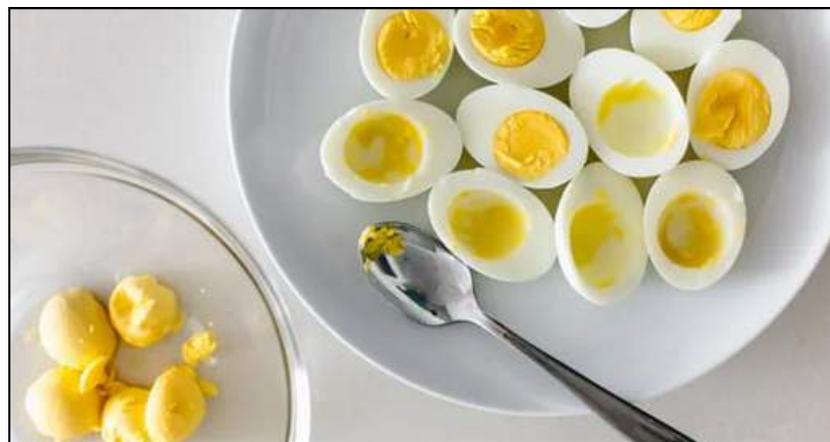
This recipe is a traditional Hungarian dish that looks absolutely delicious though requires **sweet Hungarian paprika** and a lot of it! If you love paprika and want an authentic dish then give this a try!

- **Chicken Paprikash by Daring Gourmet**

<https://www.daringgourmet.com/chicken-paprikash-paprikas-csirke/>

Instructions

1. Bring a pot of water to a boil. Reduce the heat to low (or off) to ensure the water is no longer boiling or has bubbles and use a skimmer to place the eggs in the water. Then increase the heat back to high and set a timer for 14 minutes.
2. While the eggs are boiling prepare an ice water bath and set aside. After 14 minutes, remove the eggs from the water and place in the ice water bath.
3. Once the eggs have cooled completely, peel them and slice in half lengthwise. Remove the yolk to a small bowl with a spoon and place the egg whites on a plate.



4. Mash the yolks with a fork and add the mayonnaise, mustard, vinegar, salt and pepper. Stir everything together until it's smooth.
5. Use a spoon to add a portion of the deviled egg mixture back into the hole of each egg white. Sprinkle on paprika for garnish.

Deviled Eggs

🕒 Total Time: 34 mins

🍵 Yields: 12 eggs



Ingredients

- 6 large eggs
- 3 tablespoons mayonnaise
- 1 teaspoon Dijon mustard
- 1 teaspoon apple cider vinegar
- Salt and pepper, to taste
- **Paprika, for garnish**

Recipe from: Downshiftology

<https://downshiftology.com/recipes/deviled-eggs/>



Hungarian Goulash

🕒 Total Time: 3 hrs 30 mins

🍵 Yields: 10 servings

Ingredients

- 6 strips of chopped bacon
- 2 pounds of beef shanks cut into 1" cubes
- 2 peeled and medium diced yellow onions
- 3 finely minced garlic cloves
- 1 seeded and medium diced red bell pepper
- 1 banana or cubanelle pepper cut into rings or medium diced
- 3 cored and medium diced vine ripe tomatoes
- 1 ½ teaspoons ground cumin
- **1 tablespoon paprika**
- 1 cup red wine
- 4 cups beef stock
- 2 bay leaves
- 2 peeled russet potatoes cut into 1" chunks
- 3 peeled and large diced or thickly sliced carrots
- *Optionally add 1 cup each of large diced peeled celeriac root and turnips*
- Salt and pepper, to taste

Recipe from: Chef Billy Parisi

<https://www.billyparisi.com/authentic-hungarian-goulash-recipe/>



Instructions

1. Start by cooking some bacon in a large pot over medium heat until it is browned. Set the crisp-cooked bacon lardons aside.
2. Add the beef to the pot with rendered bacon fat and cook over high heat until they are well browned on all sides and then set them aside, which takes about 10 - 12 mins. The beef drippings will absorb after 5 - 6 mins and the beef will brown much better after that.
3. Next, add the onions to the same pot and cook over low heat until they are browned and caramelized, which takes about 20 - 25 mins.
4. Pour in the garlic and peppers and sauté over medium heat for 4 - 5 mins while occasionally stirring.
5. Place in the tomatoes and stew for 6 - 8 minutes or until a lot of the liquid has been absorbed.
6. Next, add back in the beef and bacon, along with the cumin and paprika, and cook for 4 - 5 mins. The flavor and color should really intensify.
7. Deglaze with the red wine and cook for an additional 4 - 5 mins or until the amount of liquid is reduced by one-half.

Instructions continued...

8. Pour in the beef stock along with bay leaves, salt, and pepper, and place a lid on the pot and cook over low to medium heat for about 90 mins or until the beef is tender.
9. Add your desired root vegetables to the stew and cook for 20 - 25 mins or until the vegetables are tender.
10. Serve in a bowl with a garnish of chopped parsley.

Make-Ahead: You can make this up to 4 to 6 hours ahead of time. Keep the goulash warm over low heat until ready to serve.

