



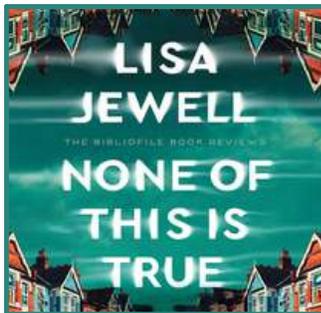
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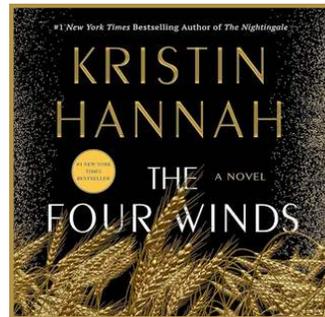
Spice of the Month Kits are free, but supplies are limited. Please, only one kit per household.

After-Hours Book Clubs



**DEC. 9TH
7-8PM**

**DEC. 18TH
6-7PM**



Check our website to learn more!

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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 every month.

Each kit includes:

- Packet of the featured spice
- Information and fun facts
- Recipes to try at home

black pepper

Black pepper (*Piper nigrum*) is a flowering vine in the family *Piperaceae*, cultivated for its fruit (the peppercorn), which is usually dried and used as a spice and seasoning. Its spiciness is due to the chemical compound *piperine*. Pepper loses flavor and aroma through evaporation, so airtight storage helps preserve its spiciness longer. The small (~0.2 inches), round, berry-like fruits, known as drupes, grow in clusters. A dried drupe is known as a peppercorn. Depending on harvest time and processing, peppercorns can be black, white, green, or red. Black are the most prevalent type harvested. For black pepper, peppercorn berries are picked while still green, allowed to ferment, and are sun-dried until they shrivel and turn a brownish-black color.

Black pepper, nicknamed as 'black gold' and the 'king of spices', is the most important and widely consumed spice in the world, accounting for 20% of all spice imports. Pepper has grown in India for thousands of years and was first introduced to the West after the global conquests of Alexander the Great (4th century BC). It was weighed like gold and used as a common medium of exchange.

FUN FACTS

- In AD 410, when Rome was captured, 3,000 pounds of pepper were demanded as ransom.
- During the Middle Ages, peppercorns were more valuable than silver and gold. Sailors were paid in pepper. The spice was also used for paying taxes, custom duties, and dowries.
- In 2023, world production of black peppercorns was 855,105 tonnes, led by Vietnam with 30% of the total.
- 1 tbsp. of ground black pepper contains moderate amounts of vitamin K (13% of the daily value or DV), iron (10% DV), and manganese (18% DV).

Information from *McCormick Science Institute* and *Wikipedia*

Instructions

1. Gather the ingredients.
2. Place molasses, honey, shortening, and margarine in a saucepan over medium heat; cook and stir until creamy.
3. Remove from heat and allow to cool to room temperature. Beat in eggs.
4. Combine flour, white sugar, brown sugar, anise, cinnamon, cardamom, baking soda, cloves, nutmeg, ginger, black pepper, and salt in a large bowl.
5. Add molasses mixture; stir until thoroughly combined. Refrigerate dough until well chilled, about 2 hours.
6. Preheat the oven to 325°F. Roll dough into acorn-sized balls and place 1 inch apart on baking sheets.
7. Bake in the preheated oven until firm to the touch with slight cracking, 10 to 15 minutes. Cool on the baking sheets briefly before removing them to a wire rack to cool completely.
8. Dust cooled cookies with confectioners' sugar. Store in an airtight container.



Pfeffernusse Cookies

🕒 Total Time: 2 hrs 30 mins

🍷 Yield: 36 Cookies



Ingredients

- ½ cup molasses
- ¼ cup honey
- ¼ cup shortening
- ¼ cup margarine
- 2 large eggs
- ¾ cup white sugar
- ½ cup brown sugar
- 4 cups all-purpose flour
- 2 tsps. anise extract
- 1 ½ tsps. baking soda
- 2 tsps. ground cinnamon
- 1 ½ tsps. ground cardamom
- 1 tsp. ground cloves
- 1 tsp. ground nutmeg
- 1 tsp. ground ginger
- **1 tsp. ground pepper**
- ½ tsp. salt
- 1 cup confectioners' sugar for dusting

Pfeffernusse are German spice cookies. "Pfeffernusse" translates to "peppernuts," which makes sense – these cookies are flavored with a cozy blend of warm spices, including black pepper. They also traditionally contain anise.

Recipe from: **AllRecipes**

<https://www.allrecipes.com/recipe/155182/pfeffernusse-cookies/>



Chicken + Dumplings

🕒 Total Time: 1 hr 35 mins

🍷 Servings: 8



Ingredients

- ¾ cup all-purpose flour
- ½ tsp. salt
- **1/2 tsp. ground pepper**
- 1 broiler/fryer chicken (~3 pounds), cut up
- 2 Tbsp. canola oil
- 1 large onion, chopped
- 2 medium carrots, chopped
- 2 celery ribs, chopped
- 3 garlic cloves, minced
- 6 cups chicken stock
- 1/2 cup white wine or apple cider
- 2 tsps. sugar
- 2 bay leaves
- **5 whole peppercorns**

Dumplings:

- 1-1/3 cups all-purpose flour
- 2 tsps. baking powder
- ¾ tsp. salt
- 2/3 cup 2% milk
- 1 Tbsp. butter, melted

Soup:

- 1/2 cup heavy whipping cream
- 2 tsps. minced fresh parsley
- 2 tsps. minced fresh thyme
- Additional salt and pepper to taste



Recipe from: **Taste of Home**

<https://www.tasteofhome.com/recipes/the-best-chicken-dumplings/>



Instructions

1. In a shallow bowl, mix 1/2 cup flour, salt and pepper. Add chicken, 1 piece at a time, and toss to coat; shake off excess. In a 6-qt. stockpot, heat oil over medium-high heat. Brown chicken in batches on all sides; remove from pan.
2. Add onion, carrots and celery to same pan; cook and stir 6-8 minutes or until onion is tender. Add garlic; cook and stir 1 minute longer. Stir in 1/4 cup flour until blended. Gradually add stock, stirring constantly. Stir in wine, sugar, bay leaves and peppercorns. Return chicken to pan; bring to a boil. Reduce heat; simmer, covered, 20-25 minutes or until chicken is no longer pink.
3. For dumplings, in a bowl, whisk flour, baking powder and salt. In another bowl, whisk milk and melted butter until blended. Add to flour mixture; stir just until moistened (do not overmix). Drop by rounded tablespoonfuls onto a parchment-lined baking sheet; set aside.
4. Remove chicken from stockpot; cool slightly. Discard bay leaves and skim fat from soup. Remove skin and bones from chicken and discard. Using 2 forks, coarsely shred meat into 1- to 1-1/2-in. pieces; return to soup. Cook, covered, on high until mixture reaches a simmer.
5. Drop dumplings on top of simmering soup, a few at a time. Reduce heat to low; cook, covered, 15-18 minutes or until a toothpick inserted in center of dumplings comes out clean (do not lift cover while simmering). Gently stir in cream, parsley and thyme. Season with additional salt and pepper to taste.



Cacio e Pepe

🕒 Total Time: 15 mins

🍽 Servings: 2



Ingredients

- 8 oz dried bucatini or spaghetti
- 2 tbsp unsalted butter
- 1/2 cup freshly grated Pecorino Romano plus more for garnish
- **1/2 tsp cracked black pepper toasted**

Instructions

1. Fill a large pot with water and bring to a boil over high heat.
2. Add a small handful of salt and pasta to boiling water.
3. Cook pasta, stirring occasionally until al dente, 6 to 8 minutes.
4. Drain pasta, reserving 2/3 cup pasta water.
5. Pour pasta back into pot or into a large skillet and place over low heat.
6. Add pasta water and butter and toss together until butter just melts.
7. Add grated cheese and black pepper and continue to toss together until cheese melts and a creamy sauce forms.
8. Top with more grated cheese and serve.

Recipe from: **Spoon Fork Bacon**

[www.spoonforkbacon.com/
cacio-e-pepe-recipe/](http://www.spoonforkbacon.com/cacio-e-pepe-recipe/)

