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



*We have a **monthly newsletter**! Keep up-to-date on all the library's happenings and latest events!*

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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
- Information and fun facts
- Recipes to try at home

Coriander

Coriander, *genus coriandrum,* is a feathery annual plant in the parsley family. This means that it can be both an herb and a spice, depending on how it is processed. It is native to the Mediterranean and Middle East regions, it is widely cultivated across the world for its culinary uses. The dry fruit and seeds of the plant make up what we know as coriander. It is known for having a floral aroma and a lemony flavor that some bakers have said unifies their spice blends.

The use of this spice dates back to 5,000 BCE where the Romans used it to flavor bread. In the past coriander has been used to accelerate childbirth, treat arthritus, and assist in digestive, respiratory, and urinary system treatments. Now its main Western medicinal use to to mask tastes and odors of the medicines alongside it. This spice isn't just seen in Roman times though, as references to it can be found in Sanskrit writings, and seeds have even been found in Egyptian tombs!

Fun Facts

- Coriander and cilantro are from the same plant! Cilantro is simply the young leaves of the plant.
- Coriander is one of the first herbs grown by American colonists.
- 17th century Frenchman used distilled coriander to make a type of liquor.
- The ancient Egyptians called it "the spice of happiness".
- It hung in the Hanging Gardens of Babylon, adding a fragrent aroma.
- In the Herbew Old Testament Boo of Exodus, coriander is described as "manna".
- Hippocrates used coriander as a medicinal plant!
- In other countries outside of the West, coriander is still used as a medicinal plant for various ailments.

They're the same plant?!?

Coriander is the dry fruit and seeds of the *Coriandrum sativum* plant. This spice is known for a floral aroma and a lemony flavor that leads itself to various cuisines. Popular in cooking and baking, it is considered a verstiale spice that has near limitless applications within the culinary world.





Cilantro is the young leaves of the *coriandrum sativum* plant. It is a controversial herb as some people think that cilantro tastes like soap. This is due to genetics, but is only found in a small percentage of the population. In locations where cilantro is a popular herb, there are less instances of this genetic predisposition, letting people enjoy the citrusy flavor instead of tasting soap!



Information from the Britannica, The Spruce Eats, and McCormick Science Institute.

Instructions for cake:

1. Center a rack in the oven and heat it to 350 degrees.
2. Prepare the cake: Butter a large (12- to 13-cup) Bundt pan, dust the interior with flour and tap out the excess, or coat the pan with nonstick baker's spray.
3. Whisk together the flour, baking powder, salt and baking soda and then whisk in the cardamom, coriander and ginger; set aside.
4. Place sugar in bowl, then rub the zest into the sugar, before beating sugar, butter, and zest until fully mixed.
5. Pour in the oil and beat for a couple of minutes more to blend it in well.
6. Beat in eggs, one by one, then vanilla.
7. Blend in the yogurt on low speed.
8. Turn off mixer and pour in half the flour mixture, beat until almost blended, then pour in other half of flour mixture.
9. Fold in cranberries and pour into pan.
10. Bake the cake for 55 to 60 minutes, until a tester inserted comes out clean. Cool for five minutes in pan, before transferring to a wire rack to cool fully.

Ingredients for icing:

- 2 ¼ cups/275 grams confectioners' sugar
- 2 tablespoons plus 1 teaspoon (maybe a bit more) cranberry or pomegranate juice

Instructions for icing:

1. Put confectioners sugar in medium bowl and sprinkle over the juice.
2. Stir the juice into the sugar, add more juice until the icing flows easily off the spoon.
3. Spoon icing over cool cake, allowing it to run off the sides.
4. Let dry and then serve!

Recipe from: NYT Cooking

https://cooking.nytimes.com/recipes/1023730-cranberry-spice-bundt-cake

Chorizo Verde Tacos

Total Time: 45 mins **Servings: 4**



Ingredients

- 1 pound ground beef
- ¾ teaspoon ground coriander
- ¾ teaspoon ground cumin
- ½ teaspoon dried oregano, preferably Mexican, crushed
- ½ teaspoon ground black pepper
- Kosher salt (such as Diamond Crystal)
- 3 medium garlic cloves (unpeeled)
- 1 serrano chile
- 1 poblano chile
- 1 cup tightly packed spinach leaves (2 ounces)
- ½ cup parsley leaves and tender stems



Recipe from: NYT Cooking

https://cooking.nytimes.com/recipes/762285908-chorizo-verde-tacos

Ingredients continued:

- ¼ cup cilantro leaves and tender stems
- ¼ cup apple cider vinegar
- 2 teaspoons avocado or vegetable oil
- ⅓ cup toasted pepitas
- 8 tortillas, warmed

Instructions

1. In a large bowl, combine the ground beef, coriander, cumin, oregano, black pepper and 1 teaspoon salt. Use a fork or your hands to mix evenly and set aside.
2. Heat a large cast-iron skillet over high. When the skillet starts to smoke, add garlic, serrano and poblano and cook, turning every few minutes, until blistered on all sides, 10 minutes. Turn off heat (reserve skillet), and transfer garlic and chiles to a small bowl. Cover with a plate and let steam to loosen the skins, 5 minutes. Uncover and let stand until cool to the touch. Discard stems and seeds from the chiles, the charred skin from the poblano, and the peel from the garlic.
3. Transfer the chiles and garlic to a blender. Add the spinach, parsley, cilantro, vinegar, ¾ teaspoon salt and ¼ cup water; puree on high until smooth.
4. Heat oil in the reserved skillet over medium-high. Add the seasoned beef and cook, breaking up the meat with a wooden spatula and stirring often, until browned and crisp, 5 to 7 minutes. Remove skillet from the heat and let stand to cool a bit, 2 minutes.
5. Carefully pour the green salsa all over the beef and stir until evenly coated. Return the skillet to medium-low heat and cook until the meat has absorbed most of the salsa, 3 to 5 minutes.
6. Stir the pepitas into the beef mixture until evenly combined. Serve right away with tortillas and desired toppings.

Recipe from: NYT Cooking

https://cooking.nytimes.com/recipes/762285908-chorizo-verde-tacos

Cranberry Spice Bundt Cake

Total Time: 1.5 hours **Servings: 12**



Ingredients for cake:

- ¾ cup/170 grams unsalted butter, at room temperature and cut into chunks (plus more for the pan if not using nonstick baker's spray)
- 2 ½ cups/320 grams all-purpose flour (plus more for the pan if not using nonstick baker's spray)
- 2 teaspoons baking powder
- ¾ teaspoon fine sea salt
- ½ teaspoon baking soda
- 1 ¼ teaspoons ground cardamom
- ¾ teaspoon ground coriander
- ½ teaspoon ground ginger
- 1 ½ cups/300 grams granulated sugar
- Finely grated zest of 1 orange or 2 small tangerines
- ⅓ cup/80 milliliters neutral oil
- 3 large eggs, at room temperature
- 2 teaspoons pure vanilla extract
- 1 cup/235 grams plain Greek yogurt, at room temperature and drained of excess liquid, if necessary
- 2 cups/200 grams fresh or frozen (unthawed) cranberries, coarsely chopped

Recipe from: NYT Cooking

https://cooking.nytimes.com/recipes/1023730-cranberry-spice-bundt-cake