

Information About Spice

Rosemary, (*Salvia rosmarinus*), a small evergreen plant of the mint family (Lamiaceae), the leaves of which are used to flavor foods. Native to the Mediterranean region, rosemary has naturalized throughout much of Europe and is widely grown in gardens in warm climates. The leaves have a pungent, slightly bitter taste and, dried or fresh, are generally used to season foods, particularly lamb, duck, chicken, sausages, seafood, stuffings, stews, soups, potatoes, tomatoes, turnips, and other vegetables, as well as beverages. - **Britannica**

History

Rosemary has been used medicinally dating back to the ancient Greeks and Romans in 500 B.C. Dried sprigs of rosemary even showed up in Egyptian tombs from 3,000 B.C.

Discorides, a contemporary of both Pliny the Elder and Galen, also wrote of rosemary in his opus *De Materia Medica*, the gold standard about the use and identification of medicinal herbs for 1,400 years.

Rosemary was cultivated by the Spanish in the 13th century where it became a popular condiment for salted meats from the 15th to 18th centuries. - **Gardening Know How**

Sources

All recipes are from books available for check out from the Bridges Library System

- *300 best potato recipes: a complete cook's guide*
 - by *Kathleen Sloan-McIntosh*.
 - 641.6521 SLO PB
- *The Artisan Market*
 - by *Emma MacDonald*.
 - 641.555 GER
- Website: *Britannica & Gardening Know How*
 - <https://www.britannica.com/plant/rosemary>.
 - <https://www.gardeningknowhow.com/tbt/history-of-rosemary-plants>



Information

Spice up Your Life is a monthly Take & Make Spice Club Kit featuring a variety of unique spices, herbs, or blends.

Kits Include

- Information on the featured spice
- Two recipes
- A small packet of featured spice is enough for **both recipes**

Share your experience with us

Once you have created your culinary masterpieces at home, we'd love you to share photos with us.

Send to reference@townhall.lib.wi.us and you might be featured on the Town Hall Library Website

One-Per-Household

Take & Make Spice Club Kit are free, but supplies are limited. Please take one kit per household.



Take & Make Spice Club Kit



Spice Up Your Life



September Rosemary Leaves

Pommes Boulangerie Baked French Fries

Ingredients

- 4 cups chicken broth
- 2 tbsp butter, divided
- 1 large onion, thinly sliced
- 2 cloves garlic, finely chopped
- 1 tbsp chopped fresh thyme leaves
- **1 tbsp chopped fresh rosemary leaves or 1 tsp of dried rosemary leaves**
- 2 lbs floury potatoes, peeled and sliced 1/4 inch (0.5 mm) thick
- Salt and freshly ground black pepper

Directions

1. Preheat oven to 350°F
2. Grease an 11- by 7-inch baking dish with 1 Tbsp of butter.
3. In a saucepan, bring chicken broth to a boil over high heat. Reduce heat to low and simmer.
4. In a skillet, melt the remaining butter over medium heat. Cook onion, stirring, for about 10 minutes or until softened and beginning to color. Stir in garlic, thyme, and rosemary and cook, stirring, for 1 to 2 minutes.
5. In a prepared baking dish, arrange a third of the potatoes. Season to taste with salt and freshly ground pepper. Top with half of the onion mixture, spreading evenly, and another third of the potatoes. Season to taste with salt and freshly ground pepper. Repeat.
6. Add enough broth to the baking dish to barely cover the potatoes (don't add all of it if you don't need it). Bake in preheated oven for 50 to 60 minutes or until potatoes are cooked through and golden brown. Remove from the oven and let stand in the pan on a wire rack for 5 minutes before serving.

Slow-Cooked Pork w/ Apples & Cider Sauce

Ingredients

- 1 boneless pork leg (fresh ham) or Boston butt roast, about 2 pounds 7 ounces skin scored
- 1 tablespoon olive oil
- 2 onions, thickly sliced
- 1 carrot, thickly sliced
- 4 garlic cloves, sliced
- **2 rosemary sprigs, leaves removed, or 1 tsp of dried rosemary leaves**
- 1 bay leaf
- 1/4 cup hard cider or apple juice
- 1 cup good-quality chicken stock
- 2 apples, each cored and cut into 8 wedges
- 2 teaspoons red-currant jelly
- 2 teaspoons soft butter
- 2 teaspoons all-purpose flour
- sea salt and freshly ground black pepper

Works great with Turkey, Lamb, and Chicken too!



Slow-Cooked Pork w/ Apples & Cider Sauce

Directions

1. Heat the oven to 325°F. To make cracklings, cut off the skin and adjoining fat from the pork roast. Put it in a baking dish and pour over just-boiled water; this helps to open the cuts in the skin. Drain well, pat dry and season generously with salt and pepper, then leave to one side until ready to cook.
2. Heat the olive oil in a large Dutch oven and brown the pork for 2 minutes on each side until colored all over. Remove from the pot and leave to one side.
3. Add the onions and carrot to the Dutch oven and cook for 3 minutes, stirring occasionally, then stir in the garlic, rosemary and bay leaf. Return the pork to the pot and pour in the cider and chicken stock. Bring to a boil, cover with the lid, and transfer the pot to the oven. Cook for 2 hours and 15 minutes, then remove from the oven and add the apples around the pork. Return the pot to the oven to cook for 45 minutes longer. At the same time put the pork skin in the oven.
4. Remove the Dutch oven from the oven. Transfer the pork and apples to a warm plate, cover with foil, and leave to rest. Increase the oven temperature to 425°F to crisp the cracklings while the pork rests and you make the sauce.
5. Skim the fat from the surface of the cooking liquid in the pot, then strain it into a saucepan, pressing down on the vegetables to remove as much liquid as possible. Stir in the red-currant jelly and bring to a boil, then lightly boil for 10 minutes, or until the sauce reduces by half.
6. Meanwhile, mix together the butter and flour to make a paste. Reduce the heat to low and stir the paste into the sauce, a little at a time. Season to taste with salt and pepper, then simmer, stirring, until the sauce thickens. Slice the pork and cracklings and serve with the sauce spooned over and the apples on the side.