

## Allspice Information

### A Little History

Cloves are the aromatic flower buds of a tree in the family Myrtaceae, *Syzygium aromaticum*. They are native to the Maluku Islands in Indonesia and have been used as a spice and medicinal herb for thousands of years. From a local spice and medicinal herb in Indonesia and Asia, cloves have spread worldwide, known for their distinct flavor, aroma, and health benefits.

2000 BC: The earliest record of clove use can be traced back to ancient China. Chinese officials would chew cloves to freshen their breath before speaking to the emperor.

**-Roanoke Creek**

### Why We Love it

Usually used in smaller quantities than other baking spices, a suggestion of clove brings a resinous intensity. It is best as an ensemble player.

### Match It With

**Bean:** coffee

**Sweet fruit:** apple, pear, peach

**Tart fruit:** orange

**Spice & herb:** ginger, allspice, pepper, cinnamon, vanilla, rose, basil

**Sweet:** treacle, malt syrup, date syrup, coconut sugar

### Extract the Flavor

Freshly grind cloves to keep their power. The flavors are oil-based so need fat or alcohol to distribute them.

**-A Whisper of Cardamom**



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## 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-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](mailto: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.

### Sources



All recipes are from books available for check out at Town Hall Library

- *A whisper of cardamom: 80 sweetly spiced recipes to fall in love with / Eleanor Ford.*
  - 641.6383 F699 - Muskego Public Library
- *Makerspace Encyclopedia: The cooking encyclopedia / by Zoey Schrader.*
  - JUV 641.5 SCH
- *The Artisan Market by Emma MacDonald.*
  - 641.555 GER
- Website: Roanoke Creek
  - <https://www.roanokecreek.com/index.php/2023/10/02/a-history-of-cloves/?srsltid=AfmB0ooEzNEn0Zvs0u-BZXI86LUIBn8uZHijCLdR7hknh2uQU02tChy>



## Take & Make Spice Club Kit



### Spice Up Your Life



## November Ground Cloves

## Baked Current & Clove-Glazed Ham

### Ingredients

- 1 boneless ham, about 3 pounds 5 ounces
- 15 juniper berries, lightly crushed with the flat of a knife blade
- 2 bay leaves
- 1 teaspoon Dijon mustard
- finely grated zest of 1 orange and juice of ½ orange
- 10-20 cloves, to taste or **1/2 teaspoon ground cloves**
- 3 tablespoons red currant jelly

### Directions

- Put the ham in a large saucepan with cold water to cover, cover the pan, and bring slowly to a boil, then drain and discard the water.
- Return the ham to the pan, cover with fresh cold water, and add the juniper berries and bay leaves. Return to a boil, then turn down the heat and simmer, partially covered, for 1 hour, or until cooked through. (Allow 20 minutes per 18 ounces.) Drain the ham, discarding the juniper berries and bay leaves.
- Twenty minutes before the end of the calculated cooking time, heat the oven to 400°F. Put the red currant jelly, mustard, **1/2 teaspoon ground cloves**, orange zest, and juice in a small saucepan over medium heat. Stir until the jelly melts, then simmer for 10 to 15 minutes until the mixture reduces and thickens to a syrupy consistency.
- Leave the ham to cool slightly, then remove and discard the skin, leaving an outer layer of fat. Pat the fat dry with paper towels. Using a sharp knife, score the fat diagonally, then change direction and score the fat in the opposite direction to form a diamond pattern. Then spoon the red-currant glaze over the top.
- Put the ham into a roasting pan and bake, basting occasionally, for 25 to 30 minutes, until the top is golden brown and caramelized. Remove the ham from the oven, cover loosely with foil, and leave to rest for about 15 minutes before carving and serving.

## Baked Current & Clove-Glazed Ham

### Suggestion

- **Future tries or if you really love cloves. Stick cloves into ham it gives a bold flavor!**
- **Original Directions:** (Push the cloves into the fat, making sure they are fairly evenly spaced, then spoon the red-currant glaze over the top.)



## Classic Molasses Cookies



### Suggestion

Spray the fork with non-stick cooking spray to avoid dough sticking to the fork.



## Classic Molasses Cookies

### Ingredients

- ¾ cup butter
- 1 egg
- 1½ cups sugar
- ¾ cup dark molasses
- 2 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1½ teaspoons ground ginger
- **1/2 teaspoon ground cloves**
- 1/2 teaspoon nutmeg
- 1/4 teaspoon allspice
- non-stick cooking spray

### Directions

1. Put the butter, egg, and 1 cup of sugar in a large mixing bowl. Beat with the electric mixer. Add the molasses. Beat until smooth.
2. Put the flour, salt, baking soda, ginger, **cloves**, nutmeg, and allspice in a medium mixing bowl. Whisk them together. Pour the flour mixture into the molasses mixture. Stir well. Put the dough in the refrigerator for 1 hour.
3. Preheat the oven to 375 degrees. Grease the baking sheet with non-stick cooking spray.
4. Remove the dough from the refrigerator. Sprinkle flour on your hands. Roll the dough into small balls. Roll each ball in sugar.
5. Place the balls of dough on the baking sheet. Flatten them with a fork. Bake for 12 minutes. Let the cookies cool.