

Did you know...

Crushed chili peppers are commonly made from dehydrated and crushed chili peppers, adding heat to your next meal. They can be added into sauces, soups, pickling liquids and more to add as much spice as you'd like to amp up your food.

Crushed chili flakes, also known as red pepper flakes, can be made with a variety of peppers. Some common choices include jalapenos, serrano's and Anaheim chilis. The crushed peppers in this jar are extra hot, so proceed with caution! The more you shake onto your dish, the spicier it will be!



Thanks to The Bulk Zone for offering the library a discount on the monthly spices.



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Thunder Bay
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Spice Club



February 2024
Spice of the Month:

Extra Hot Crushed
Peppers



Spicy Sesame Noodles With Chicken and Peanuts

Ingredients

- 1 tbsp crushed peppers (or to taste)
- 1 1/2 tbsp low-sodium soy sauce
- 1 1/2 tsp toasted sesame oil, plus more as needed
- Kosher salt and black pepper
- 1/2 cup plus 1 tbsp. vegetable oil
- 6 tbsp roasted, salted peanuts, coarsely chopped
- Rind of 1/2 orange, peeled into 2- to 3-inch strips
- 1 pound ground chicken, cut into pieces
- 10 to 12 oz ramen or udon noodles, preferably fresh
- 3 tbsp finely chopped chives

Directions:

- In a medium heatproof bowl, stir together the red-pepper flakes, soy sauce and sesame oil. Set aside.
- Bring a large pot of salted water to boil. Meanwhile, in a large skillet over med. heat, cook the 1/2 cup oil, peanuts and orange rind, shaking the pan occasionally, until the peanuts are golden and bubbling, 3 to 5 min. Immediately pour the contents of the skillet over the red-pepper mixture (be careful of splattering!) and set aside.
- Meanwhile, in the same skillet, heat the remaining tbsp. oil over medium-high. Add the chicken and season with salt and a generous amount of black pepper and cook, without stirring, occasionally pressing the chicken down, until the bottom is browned, 5 to 7 min.
- While the chicken cooks, cook the noodles according to package directions, until chewy but not soft. Drain and toss with sesame oil.
- Remove and discard the orange rind from the chile oil. Off the heat, add enough chile oil to coat the chicken and stir, scraping up any browned bits from the pan. Add the noodles and toss, adding more chile oil to fully coat the noodles and chicken. Top with chives and serve at once.



Chimichurri Aioli

Ingredients

- 1/4 cup finely chopped fresh flat-leaf parsley
- 1 tsp red wine vinegar
- 2 tsp finely chopped fresh oregano
- 1/2 tsp crushed peppers (or to taste)
- 2 small garlic cloves, minced
- 1/4 tsp ground black pepper
- 1/2 cup mayonnaise
- 4 cherry tomatoes, cored and diced

Directions:

- Add all ingredients to a bowl and stir until well combined.
- This aioli is great with grilled meat and seafood, on beef or chicken burgers or even on pizza. We also love it on sandwiches.
- To kick up the heat, add more crushed peppers!

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