

Did you know...

Celery salt is a combination, as the name suggests, of celery and salt, either made from celery seeds or dried and ground celery stalks and leaves. The combination is typically a 2:1 ratio. Celery salt could be swapped for traditional salt in recipes, which would add celery's distinct flavour to the dish. Celery salt is a great addition to a variety of dishes, including soups, vegetable dishes, meats and fish.

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Spice Club



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August 2024
Spice of the Month:

Celery Salt





Lemony Celery-Salted Buttermilk Chicken Thighs

Ingredients:

- 1 large lemon
- 2 cups low-fat buttermilk
- 2 tsp. celery salt
- 1 tsp. granulated sugar
- 2 cloves minced garlic
- 1/2 tsp. freshly ground black pepper
- 3 pounds bone-in, skin-on chicken thighs
- Kosher salt
- 2 tbsp. olive oil

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Directions:

- Finely grate the zest of the lemon and place in a large measuring cup. Set the rest of the lemon aside. Add buttermilk, celery salt, granulated sugar, garlic, and black pepper to the lemon zest, and whisk to combine.
- Place chicken thighs in a large zip-top bag. Pour in the buttermilk mixture. Seal the bag and shake to submerge the chicken. Place the bag in a clean bowl and refrigerate for 2 to 4 hours.
- Arrange a rack in the middle of the oven and heat the oven to 425°F.
- Remove the chicken thighs from the bag and place skin-side up on a rimmed baking sheet. Pat the skin lightly with paper towels to dry. Slice half the zested lemon into thin rounds. Tuck the lemon slices among the chicken pieces. Sprinkle the chicken skin lightly with kosher salt. Drizzle everything with olive oil.
- Roast until the chicken is cooked through and deeply golden-brown, 30 to 35 minutes. Squeeze the remaining lemon half over the chicken and serve.

Best Brussel Sprouts

Ingredients

- 12 small to medium Brussels sprouts
- 1 1/2 tbsp. extra-virgin olive oil, plus more as needed
- 1 tsp. kosher salt
- 3/4 tsp. freshly ground black pepper
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 tsp. celery salt



Directions:

- First, clean the sprouts. Trim the cut ends back without interfering with the leaves, and peel any withered leaves off the bulb. Score the bottoms; one cut will suffice.
- Add the sprouts to a pot of boiling, salted water and cook, about 5 minutes.
- Drain well, then drizzle with oil and toss in a bowl with the salt, pepper, onion powder, garlic powder, and celery salt.
- Place sprouts on a hot grill, turning every 4 minutes for a total of 12 minutes.
- If desired, add toppings (bacon, lemon zest, Parmesan cheese). Serve immediately.

