

Did you know...

Ground mustard, also called mustard powder or dried mustard, is made from ground mustard seed. It's got a bit of a spicy kick and works well in dressings, marinades, and dry rubs. You can even use it in beverages (try adding a bit to your bloody mary mix).

Ground mustard can be used as a substitute for Dijon mustard. For each tablespoon of Dijon, use a teaspoon of ground mustard.



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



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Spice Club



October 2024
Spice of the Month:
Ground Mustard

Hot Artichoke Dip

recipe from mccormick.com

Ingredients:

- 1 package (8 ounces) cream cheese, softened
- 1 cup mayonnaise
- 1/2 cup grated Parmesan cheese
- 1 teaspoon garlic powder
- 1/2 teaspoon ground mustard
- 1 can (14 ounces) artichoke hearts, drained and chopped

Directions:

- Preheat oven to 350°F. Mix cream cheese, mayonnaise, Parmesan cheese, garlic powder and ground mustard in medium bowl until well blended. Stir in artichoke hearts.
- Spread in 9-inch pie plate.
- Bake 30 minutes or until hot and bubbly. Serve with vegetable dippers and assorted crackers or sliced French bread.



Tennessee Onions

recipe from southernliving.com

Ingredients:

- Cooking spray
- 2 1/2 lb. sweet onions (about 3 large onions), sliced crosswise into 1/4-in.-thick slices and separated into rings
- 1 tsp. dried thyme
- 1 tsp. dried parsley flakes
- 1 tsp. garlic salt
- 1/2 tsp. dried oregano
- 1/2 tsp. dry mustard
- 1/4 tsp. cayenne pepper
- 1/4 cup salted butter, cut into 1/4-in.-thick pieces
- 4 oz. mild Cheddar cheese, shredded (about 1 cup)
- 4 oz. smoked Gouda cheese, shredded (about 1 cup)

Directions:

- Preheat oven to 350°F. Coat a 13-x 9-inch baking dish with cooking spray.
- Place onions in a large bowl. Sprinkle with thyme, parsley, garlic salt, oregano, mustard, and cayenne pepper; toss gently to coat.
- Arrange evenly in prepared baking dish.
- Arrange butter evenly over onions, and sprinkle with Cheddar and Gouda.
- Cover with aluminum foil, and bake in preheated oven until onions are soft and sides are bubbly, about 40 minutes.
- Remove foil. Bake at 350°F until top is golden, about 30 minutes.



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