

Spice Library

Pittsburg Public Library

April – Dill

Dill Pickle Potato Salad



Ingredients:


- 4 golden potatoes (cubed)
- 1/4 cup mayonnaise
- 1/4 cup dill pickles (chopped)
- 1 tsp Dijon mustard
- 1 tbsp dried dill
- salt and pepper to taste

Instructions: Boil potatoes 8-12 minutes or until tender, drain, and cool. Mix with pickles, dill, mayo, and Dijon mustard.

Serve: As a side dish with Hungarian Paprika Chicken! Make it your own and add chopped cooked bacon, boiled eggs, raw onion, or cheese!

Check out dill seeds from the PPL Seed Library and grow your own!





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Dill has a deliciously fresh, citrus-like taste, with a slightly grassy undertone. Whether dried or fresh, it's bright and slightly sweet, with elements of parsley, celery, and anise.

Origins and Usage:

- Native to southwest Asia, dill is commonly used in Mediterranean cooking and pairs particularly well with fish, pickled vegetables, light salads, creamy dressings, and egg dishes.

Aid in Battle:


- Ancient Egyptian, Greek, and Roman gladiators were given meals seasoned with dill to promote better wound healing. It was also believed to grant them valor and courage in battle.

Rich History:

- Dill has been used for centuries in both cuisine and medicine due to its distinctive flavor and health benefits. Rich in antioxidants and essential nutrients, it was also believed to aid digestion, promote sleep, and ward off evil spirits.



What is the Spice Library?



Stop by the Pittsburg Public Library each month to pick up the Spice of the Month, along with a specially curated recipe by Heather Horton, chef and owner of TOAST. Each recipe is designed to highlight the unique flavors of the featured spice. Perfect for home cooks and food lovers!

The Spice of the Month will be available at the Patron Services Desk at the Library, with one per family per month, while supplies last. For more information, please call the Pittsburg Public Library at 620-231-8110.

Special thanks to Chef Heather Horton and our friends at TOAST Restaurant!

