



Spice Library

June – Basil

Basil Ricotta Stuffed Mushrooms

Ingredients:

- 12 Crimini or 6 Portobello mushrooms
- 1/2 cup ricotta cheese
- 1/2 tsp dried basil
- 1 clove garlic (minced)
- salt and pepper to taste
- bread crumbs or parmesan (or both!)

Preheat oven to 375°F. Mix ricotta, basil, and garlic. Fill mushroom caps, top with bread crumbs or parmesan, and bake 15–20 minutes.

No time to stuff? Chop mushrooms, mix everything in a casserole dish and bake. Or try as a dip with your favorite bread!

Bonus: Try chopped cooked chicken, sausage, fresh herbs, or garden veggies. Or throw them on the grill—perfect for summer!



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Basil has a sweet, slightly spicy flavor and is used in dishes like pasta, salads, and soups. It's popular in traditional medicine and easy to grow in sunny, well-drained soil.

Eat your words:

- Unfurl the red carpet for the king of herbs! The words 'basil' and 'basilicum' are derived from the Greek 'basilikon', meaning 'royal'.

Healing Powers

- Basil was said to have magical healing powers, used for embalming by the ancient Egyptians and to treat fever and repel mosquitos in Africa. In India, it is known as tulsi, or 'Holy Basil,' and holds deep religious significance in Hindu culture.

Be careful when cutting!

- In ancient Greece, basil was so revered that they forbade it to be harvested with anything other than gold or silver. Experts today recommend tearing basil – never cutting – as metal oxidises the basil, causing it to blacken and lose flavour.

What is the Spice Library?

Visit the Pittsburg Public Library each month to pick up the Spice of the Month and a featured recipe by Heather Horton, chef and owner of TOAST in downtown Pittsburg. 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!

