

Spice Library

Pittsburg Public Library

November – Sage

Sage + Brown Butter Pumpkin Pasta

Ingredients:

- 1 tsp dried sage
- 2 cups cooked pasta
- ¼ cup pumpkin puree
- ½ stick of butter
- salt and pepper to taste
- 1 minced shallot (optional)
- ½ cup heavy cream (optional)

Instructions: Melt butter in a skillet over medium heat, add sage until fragrant. Add shallot, salt, and pepper; cook until butter browns, 3–5 minutes.

Stir in pumpkin puree and pasta. For a creamy sauce, add heavy cream to the skillet. Stir until smooth and enjoy!

Serve: add some parmigiano reggiano over the top or grilled chicken!



November – Sage

Sage has a bold, earthy, and savory flavor with notes of pine, eucalyptus, and pepper.

It is often robust and slightly bitter, with a hint of mint or citrus that comes through.

Smart Spice

- In medieval Europe, sage was believed to strengthen memory and promote wisdom—a fitting link to the word “sage” itself, meaning someone wise and knowledgeable.

Spiritual Uses

- Smudging is a Native American ritual that connects smoke with spiritual cleansing. Burning sage is believed to clear away negative energy while blessing and protecting a space from harmful or dark influences.

Never Parched

- Sage is naturally drought-tolerant, thanks to its aromatic oils and tiny leaf hairs that help it retain moisture.

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!

