



Community SPICE LIBRARY

PITTSBURG • FRONTENAC

May – Oregano

Oregano Tomato Bruschetta

Ingredients:

- 1 cup cherry tomatoes (halved)
- 1 tsp dried oregano
- 1 tbsp olive oil
- 4 slices crusty bread
- salt and pepper to taste

Instructions:

Toast the bread slices until golden. In a small bowl, toss tomatoes with olive oil, oregano, fresh basil, salt, and pepper. Spoon the tomato mixture onto the toasted bread just before serving.

Perfect as a snack or appetizer. Pair with Cinnamon Apples from January for a sweet and savory twist.

Top with fresh mozzarella, an extra sprinkle of basil, or a drizzle of balsamic vinegar. For even more flavor, use fresh oregano, try homemade sourdough bread, and rub each slice with garlic after toasting.



May – Oregano



Oregano is a pungent, savory herb with a bold, earthy, and slightly peppery flavor. It features warm, balsamic notes with hints of mint, camphor, and a mild bitterness.

- Oregano pairs well with savory dishes such as roasted meats (lamb and pork), tomato dishes, pasta, pizzas, and Mediterranean salads.
- The Ancient Greeks believed oregano was a gift from Aphrodite, symbolizing joy and happiness. In the United States, it remained relatively unknown until soldiers returned from Italy after World War II, bringing a taste Italian cuisine home with them.
- There are two main types of oregano commonly used in cooking: Greek/Mediterranean oregano (*Origanum vulgare*), the classic culinary choice with a sharp, pungent flavor, and Mexican oregano (*Lippia graveolens*), which is actually related to verbena and has a more floral, citrus-forward taste.

What is the Spice Library?

Stop by Pittsburg Public Library or Frontenac 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 your library, with one per family per month, while supplies last.

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

