Community SPICE LIBRARY

PITTSBURG · FRONTENAC

November – Rosemary

Rosemary Roasted Potatoes

Ingredients:

- 1½ lbs potatoes (chopped)
- 2 tbsp olive oil
- 1½ tsp dried rosemary
- 1 tbsp minced garlic
- A pinch of salt
- pepper to taste

Instructions:

Preheat oven to 425°F. Chop potatoes into cubes or wedges, and place them in a bowl with olive oil, garlic, rosemary, and salt and pepper. Coat evenly and spread mixture on a baking sheet. Roast at 425°F for 15 minutes, then flip and stir the potatoes. Roast for another 15 minutes, or until crispy. Serve alongside roasted chicken or turkey.

Try mashing the potatoes halfway through roasting for extra crisp edges, or adding a hint of lemon zest for more flavor!



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Rosemary has a strong, earthy, and woodsy flavor with distinct notes of pine, resin, pepper, lemon, and mint.

- The name comes from the Latin ros marinus, meaning "dew of the sea," because it can survive on coastal moisture alone.
- The Egyptians used rosemary in burial rituals, and traces have been found in tombs dating to 3000 BCE.
- In ancient Greece and Rome, it was associated with memory and purification, often burned as incense, and thought to banish diseases and evil spirits.
- During the Middle Ages, rosemary was widely used in Europe to ward off illness and often burned in homes for purification.
- One of Europe's earliest alcohol-based perfumes, "Hungary water," was made from rosemary and used by Queen Elizabeth of Hungary in the 14th century.

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 and is perfect for home cooks and food lovers!

The Spice of the Month will be available at your library, with one per family per month, while supplies last.

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

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Frontenac Public Library · 200 E McKay, Frontenac, Kansas · 620-231-5343 · FrontenacPL.org