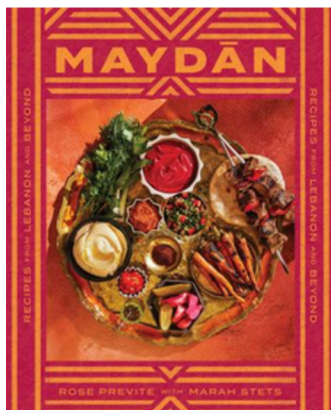
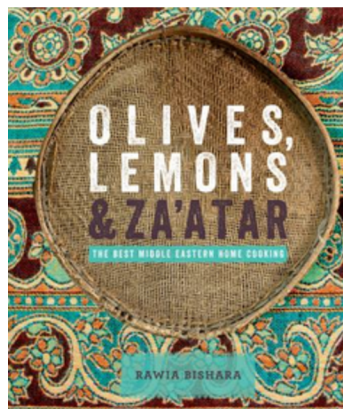


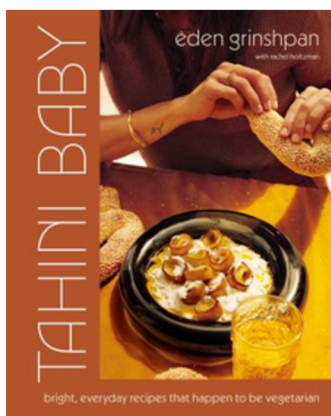
COOKBOOKS FOR INSPIRATION



**Maydan: Recipes from
Lebanon and Beyond**



**Olives, Lemons & Za'atar:
The Best Middle Eastern
Home Cooking**



**Tahini Baby: Bright, Everyday
Recipes that Happen to be
Vegetarian**



**Sumac: Recipes and
Stories from Syria**

"Keep this between you and me, but sumac is my favorite spice. It packs a bright and citrusy yet earthy punch that makes dishes taste like the best versions of themselves...[it's] the perfect finishing sprinkle to add for that extra pop." Eden Grinshpan, author of *Tahini Baby*



CITY OF MILWAUKIE

MILWAUKIE LEDDING LIBRARY

SPICE CLUB

June's Spice: Sumac

About this spice: Sumac is a spice made from the dried, powdered berries of a shrub that is commonly found in the Middle East. Sumac often grows in dense clusters.

It is tangy in flavor and deep purple/red in color. It is often sprinkled in salads like fattoush or used as a garnish. It can also be added to marinades or dry rub mixes to add a flavorful, tangy brightness to meat-based dishes.

Sumac is also an essential ingredient in za'atar, a Middle Eastern spice mix often used to garnish hummus or labneh (yogurt spread) or to flavor salad dressings.

*Adapted from: *Olives, Lemons & Za'atar: The Best Middle Eastern Home Cooking*

**The first rule of Spice Club is...
try something new!**





SUMAC CAULIFLOWER WITH TAHINI

This Lebanese style cauliflower pairs nicely with a luscious lemon tahini sauce on the side.

Instructions

To bake the Cauliflower:

1. Cut cauliflower into small florets and place in a bowl. Add the olive oil, cumin, sumac, salt and pepper and toss with your hands to evenly coat.
2. Add cauliflower florets to a baking sheet lined with parchment or foil.
3. Roast at 400F degrees until golden and fork tender (around 30 mins).

To make the Tahini Sauce:

4. Mix all sauce ingredients in a small bowl until it becomes a thick paste. Slowly add water to the mixture and whisk until it's smooth.
5. Serve the cauliflower with tahini sauce and garnish with parsley (optional).

Ingredients

For the Cauliflower:

- 1 large head of cauliflower
- 2 tablespoons olive oil
- ½ teaspoon cumin
- 2 ½ teaspoon sumac
- ½ teaspoon sea salt
- ¼ teaspoon black pepper

For the Tahini Sauce:

- ½ cup tahini paste
- ½ cup lemon juice
- 2 garlic cloves pressed or minced
- ¼ teaspoon salt
- ¼ cup water



Za'atar

Make your very own Middle Eastern spice mix by combining:

- 2 tablespoons chopped fresh thyme or 2 teaspoons dried
- 2 tablespoons sesame seeds
- 2 teaspoons ground sumac
- 1/2 teaspoon sea salt
- 1/4 teaspoon ground cumin (optional)



LEMON SUMAC CHICKEN

This chicken recipe with lemon and potatoes is bursting with flavor, and makes for an easy one-pan Middle Eastern infused dinner.

Instructions

Make the marinade:

1. In a small bowl mix olive oil, Meyer lemon juice, sumac, allspice, dried thyme, cumin, pepper, garlic and salt.
2. Pat chicken dry and cut 2 small slits in the skin of each thigh. Rub each piece of chicken with marinade, coating all sides. Cover & refrigerate 1 - 3 hours. Let chicken rest at room temp for 1/2 hour before baking.

To Assemble:

3. Spread lemon slices on the bottom of the baking pan. Add a few springs of thyme over the lemon slices. and place the chicken pieces, skin side up, over the sliced lemons and thyme.
4. Optional potatoes: In a medium bowl, toss potatoes and onion slices with salt and a drizzle of olive oil. Tuck potato slices and onion in between the chicken.

Bake Chicken:

5. Heat the oven to 425F degrees. Roast chicken for 25 minutes, rotate the pan, and bake 20 minutes more, until chicken is

cooked through, reaching 170F in the thigh. To increase skin crispiness, broil for a few minutes under careful watch.

6. To serve: spoon a little sauce from the pan over the chicken.

Ingredients

- 1/8 cup Meyer lemon juice, plus 1 Meyer lemon sliced thin (or use regular lemons)
- 1/8 cup olive oil
- 1 and 1/2 tablespoons sumac
- 1/2 teaspoon allspice
- 1 teaspoon dried thyme
- 1 teaspoon cumin
- 1/4 teaspoon black pepper
- 5 cloves garlic pressed or finely minced
- 1 1/2 teaspoons salt
- 4 - 6 chicken thighs, bone-in

Optional:

- 1 pound of baby red potatoes, thin-sliced (1/8 inch rounds)
- 1/2 red onion, cut into thin slices
- 6-8 sprigs of fresh thyme