

SPICE OF THE MONTH

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July's spice is Tajín!

We're up to something a little different this month! Tajín — a bottled blend of chili-lime-salt seasoning, pronounced "ta-HEEN" — was first made in Mexico in 1985 and officially arrived in the United States in 1993. It's now sold in more than 30 countries.

It's a staple in many Mexican-American homes and beyond. Some Westchester commuters appreciate its place as the key ingredient of one of the very few pleasures of taking the train to and from NYC in the summer: thick slices of mango or cucumber from sold from carts in Midtown, chilled and stuffed in a plastic bag, sprinkled with that distinctive sweet, spicy, salty flavor.

If you're new to Tajín, you can use your sample this month to sprinkle on any kind of fruit or vegetables. One of our staff members likes it best on bell peppers with cream cheese. You can substitute it anywhere you use a sweet and spicy condiment like sriracha, gochujang, or hot honey. It's great on the rim of a margarita or any cocktail, in place of any flavored salt.

Instead of recipes this month — because cookbook authors tend not to name proprietary blends — we've included an article from *The New York Times* about the history, uses, and popularity of Tajín.

This is also an excuse to remind you that we offer free, full access to the *Times* from inside the Library OR at home 24/7! Go to our homepage or crotonfreelibrary.org/new-york-times-access to learn more.

Full list of Tajín's ingredients from the label: chili peppers, sea salt, citric acid, dehydrated lime juice, silicon dioxide (to prevent caking).



Sources - Tajín

- *The New York Times*: "Tajín Is a Lifestyle': An Appreciation of the Mexican Seasoning Mix" www.nytimes.com/2019/06/10/dining/tajin-seasoning.html
- Tajín.com: www.tajin.com/us/about-us/

How did you use your Tajín?

Post it on social media with the hashtag
#CrotonSpiceClub and tag us, or send a
photo & description to gglazer@wlsmail.org!

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Tajín purchased from Amazon.