

SPICE OF THE MONTH

AT THE CROTON FREE LIBRARY

April's spice is cowboy butter!

It's finally spring! Time to start gardening, taking walks that don't hurt your face, and sitting outside, maybe with a book, to enjoy that warm weather and extra sunlight. And you'll have a little bit more time to do that this month, since we're back with another one of our time-saving spice blends!

Like many spice blends, cowboy butter's origin story is apocryphal. Rumor has it that the blend was developed at a now-closed NYC restaurant called Mr. Donahue's. Rumor also has it that the blend was developed by ranch workers cooking over open flames, trying to achieve a punchy, luscious flavor to go along with the campfires, open ranges, and lonely guitar tunes that are part of a cattle driver's life.

Either way though, Cowboy Butter has become a popular and widely available spice blend that usually contains dehydrated butter, garlic, onion, and various herbs and spices.

The seasoning in this month's kits comes from Kinder's.

It contains butter, garlic, onion, sea salt, paprika, lemon peel, Dijon mustard, and a little bit of red chili pepper.

The recipes we're suggesting this month incorporate some or all of these flavors. As always, feel free to experiment by adding cowboy butter to anything that might need an extra kick!



**Croton
Free
Library**

**All books listed here are available to check out
from the Westchester Library System!**

Our sources:

- “Elevate Your Meals with Homemade Cowboy Butter” from ButcherBBQ: butcherbbq.com/blogs/news/elevate-your-meals-with-homemade-cowboy-butter
- *The Oxford Companion to Food* by Alan Davidson
- “What Is Cowboy Butter?” from The Spruce Eats: thespruceeats.com/what-is-cowboy-butter-8385634

The recipes in this kit are:

- Spicy Oven-Fried Chicken from *The Cupboard to Table Cookbook* by Judy Hannemann (p. 57)
- Potato Parmesan Fries from *The CSA Cookbook* by Linda Ly (p. 158)

See our cookbook collection for additional info & recipes, like:

- Baked Salmon with Dilled Bread Crumbs from *One Pan & Done* by Molly Gilbert (p.168)
- Turkish Poached Eggs with Yogurt from *The Fresh Egg Cookbook* by Jennifer Trainer Thompson (p. 113)

**What did you make with your
cowboy butter?**

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

Cowboy butter purchased from Amazon.