

# SPICE OF THE MONTH



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## May's spice is paprika (times two)!

May is National Egg Month, and we're obsessed with deviled eggs... which also means we're obsessed with paprika.


This month's kit contains two kinds of paprika — smoked Spanish and sweet Hungarian-style — to compare and contrast.

All paprika is the ground pods of dried red capsicum, or pepper, plant. Sweet paprika uses only one section of the fruit of the plant, while hot paprika incorporates the seeds and stalks as well. Smoke can be added during the drying process; the paprika in this kit was smoked over oak fires.

Capsicum is native to the Americas. Legend has it that Christopher Columbus brought it back to Spain, and Turkish traders brought it into Hungary sometime in the 16th century. *The Paprikas Weiss Hungarian Cookbook* calls paprika "the first democratic spice," because it grew easily in Hungary's climate as well, and therefore was cheaper than peppers that had to be imported from the Spice Islands of the East — so many people could afford it or grow it themselves.

Paprika became Hungary's national spice, but Spain has a strong claim on it as well and employs it as pimentón in a wide variety of dishes. It's grown and used all over Europe, Asia, and North and South America.

So how did it wind up on deviled eggs? Our research revealed a lot of speculation, but no definitive answers! Let us know if you find one — and tell us what you think when you mix and match the different types of paprika this month.



## Sources - paprika

All the books listed here are available to check out from the Croton Free Library.

- *The Encyclopedia of Herbs, Spices & Flavorings: A Cook's Compendium* by Elisabeth Lambert Ortiz
- *The Food of Spain* by Claudia Roden
- *The Paprikas Weiss Hungarian Cookbook* by Edward Weiss with Ruth Buchan
- Penzeys.com

These recipes are from:

- *Carla's Comfort Foods* by Carla Hall with Genevieve Ko
- *The Paprikas Weiss Hungarian Cookbook* by Edward Weiss with Ruth Buchan
- *Egg* by Alex Barker
- *The Farm: Rustic Recipes for a Year of Incredible Food* by Ian Knauer
- *The Food of Spain* by Claudia Roden
- *The Mad, Mad, Mad, Mad Sixties Cookbook* by Rick Rodgers & Heather Maclean
- *The Weekday Vegetarians* by Jenny Rosenstrach

What did you cook with your  
paprika?

Post it on social media with the hashtag  
**#CrotonSpiceClub** and tag us, or send a  
photo & description to  
[gglazer@wlsmail.org](mailto:gglazer@wlsmail.org)!

**Paprika purchased from Penzey's Spices.**