Poplar Creek Public Library District's

SPICE CLUB

THYME RECIPES

October 2026

Recipe from the following cookbook

BACON, BEANS, AND BEER

by Eliza Cross

Call #: 641.664 Cro

Available for checkout from the Poplar Creek Public Library District.

CREOLE RED BEANS AND RICE

Makes 6 Servings

4 slices bacon

1/2 pound andouille sausage, cut in 1/2-inch slices

1 cup chopped ham

2 onions, chopped

1 green bell pepper, seeded and chopped

4 stalks celery, chopped

2 cloves garlic, minced

1 bay leaf

1/2 teaspoon ground thyme

1/2 teaspoon salt

1/2 teaspoon pepper

4 cups chicken stock or broth

2 (15-ounce) cans kidney beans, drained and rinsed

3 Roma tomatoes, chopped

1 tablespoon red wine or balsamic vinegar

1 teaspoon hot pepper sauce

1 smoked ham hock

4 cups hot, cooked white rice

1. In a large heavy pot, cook the bacon over medium-high heat until it just starts to brown. Add the sausage and ham and continue cooking, stirring, until sausage is browned. Add the onions, pepper, celery, garlic, bay leaf, thyme, salt, and pepper, and continue cooking, stirring occasionally, until vegetables are tender.

2. Add the stock, beans, tomatoes, vinegar, hot sauce, and ham hock. Continue cooking and stirring for 5 minutes. Increase the heat to high and bring the mixture to a boil. Reduce heat to medium low and simmer, uncovered, for 1-1/2 hours, to blend flavors and thicken. Add a little water if the mixture gets too thick.

3. Remove the ham hock and let it cool. Transfer 1/4 of the bean mixture to a food processor or blender and purée until smooth; return the mixture to the pot and stir. Remove the meat from the ham hock, cut into small pieces, and add to the pot; heat for 3 more minutes. Serve over hot rice.

A flavorful spin on a classic ratatouille, this is quick to throw together; plus, the fennel gives a unique and delicious flavor! The leftovers are perfect on toast, too.

Recipe and excerpt from the following cookbook

VEGAN HOLIDAY COOKBOOK

by Katie Culpin

Call #: 641.56362 Cul

Available for checkout from the Poplar Creek Public Library District.
This is also available as an eBook.

FENNEL RATATOUILLE

Makes 5-7 Servings

1–2 eggplant, diced

Salt, for the eggplant

1 medium fennel, diced

3 zucchini, diced

2 bell peppers (1 green, 1 red)

Olive oil, to drizzle

1 teaspoon Italian seasoning

1 teaspoon dried rosemary

1/2 teaspoon ground thyme

1/4 teaspoon salt

1 (14-oz) can chopped tomatoes

1 tablespoon tomato paste

1. To salt the eggplant, place chopped eggplant in a bowl and sprinkle generously with salt. Let sit for 30 minutes. Rinse and pat dry.

2. Preheat the oven to 300°F. Place all the vegetables in two baking trays lined with parchment paper. Drizzle generously with olive oil, add Italian seasoning, rosemary, thyme, and salt. Bake for 1 hour, 20 minutes.

3. Once cooked, add the vegetables to a large saucepan or frying pan. Add the tomatoes and tomato paste and cook through.

Recipe from the following cookbook

THE ULTIMATE GUIDE TO GRILLING: HOW TO GRILL JUST ABOUT ANYTHING

by Rick Browne

Call #: 641.76 Bro

Available for checkout from the Poplar Creek Public Library District.
This is also available as an eBook.

HONEY, DO-THAT-SHRIMP-THING- AGAIN!

Makes 6-8 Servings

2 pounds 16-20 count shrimp, shelled and deveined

MARINADE
2 tablespoons finely chopped fresh ginger root

2 cloves garlic, finely chopped

4 tablespoons sesame oil

1/2 cup Japanese rice wine

1 tablespoon clover or orange honey

2 tablespoons molasses

4 green onions, chopped

1 teaspoon blackened seasoning (see below)

1/4 teaspoon dry mustard

1 tablespoon butter

BLACKENING SPICES
4 teaspoons paprika

1 teaspoon ground oregano

1 teaspoon ground thyme

1 teaspoon cayenne powder (or more to taste)

1/2 teaspoon black pepper

1/2 teaspoon finely ground white pepper

1/2 teaspoon garlic powder

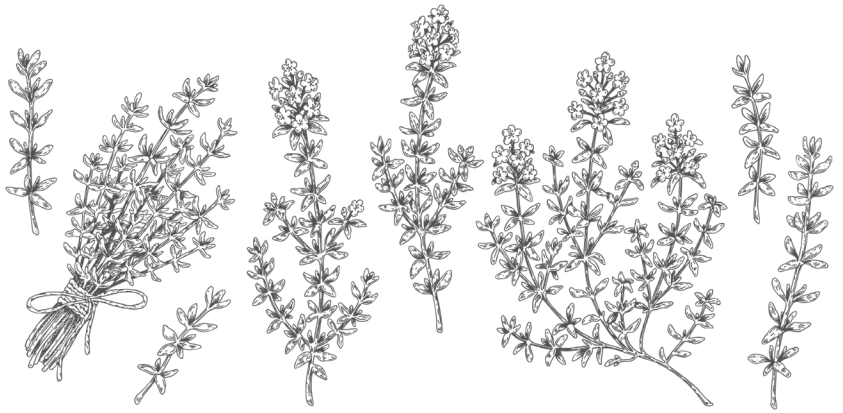
1. Soak 4-6 bamboo skewers in hot water for 20 minutes.

2. Mix marinade ingredients in small bowl, then pour into Ziploc bag and add shrimp. Drain and bring shrimp to room temperature. Boil remaining marinade for 10 minutes, adding 1 tablespoon butter, then cool and set aside.

3. Mix blackening spices in small bowl.

4. Preheat grill to medium hot (450° to 500°). Put 4-5 shrimp on each skewer. Sprinkle both sides with blackening spices. Grill shrimp for 1-2 minutes on each side, turning once.

5. Serve with cooled marinade as a dip or pouring sauce.



Did You Know?

- Indigenous to the Mediterranean and spread through Europe by the Romans who used it to purify their chambers and to flavor cheese
- The Egyptians used thyme in the embalming process
- The name thyme may have come from the Greek word thumos which means “smoke”
- In ancient Greece, thyme was used as incense and burned in temples
- In the Middle Ages thyme was placed under the pillow as a sleep aid and to ward from nightmares
- Thyme is a member of the mint family

Sources:
The Encyclopedia of Spices & Herbs an essential guide to the Flavors of the world by Padma Lakshmi - 641.3383 Lak

Complete Guide to Herbs & Spices remedies, seasonings, and Ingredients to Improve Your Health and Enhance Your Life by National Geographic - 615.321 Haj

The Spice & Herb Bible by Ian Hemphill - 641.3383 Hem

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