

History | Origin

Allspice, (*Pimenta dioica*), also called Jamaican pepper or pimento, tropical evergreen tree of the myrtle family (*Myrtaceae*) and its berries, the source of a highly aromatic spice. The plant is native to the West Indies and Central America. Allspice was so named because the flavour of the dried berry resembles a combination of cloves, cinnamon, and nutmeg. It is widely used in baking and is usually present in mincemeat and mixed pickling spice. Early Spanish explorers, mistaking it for a type of pepper, called it pimenta, hence its botanical name and some of its common names. The first record of its import to Europe is from 1601.

"Allspice." Britannica School, Encyclopædia Britannica, 14 Dec. 2021.



Discussion and Potluck Participation

Saturday, February 10, 2024

1:00 pm - 2:30 pm

Peninsula Center Community Room

701 Silver Spur Road, R.H.E., 90274

www.pvld.org

We will be meeting in-person to discuss and share your findings, recipes, and opinions about the featured spice. Bringing a dish is not mandatory but encouraged.

- If bringing a dish to share, please keep your dish serving size to no more than 6 people.
- Food will need to be ready to serve. There is no reheating, microwave, oven, stove, or refrigeration available. We will provide serving utensils, paper plates, and water.
- Please be respectful of people's dishes. Please be advised if you have food allergies we cannot guarantee that shared dishes will be free of allergens.
- Kindly email a copy of the recipe you are sharing to the email below by **Wednesday, February 7** so we can have copies available for the group the day of the potluck.

Questions

If you have any questions please feel free to contact us at kCosta@pvld.org or iRabot@pvld.org.
(310) 377-9584 ext 217 or 218



Spice of the month: Allspice

 Palos Verdes
Library District

Spice Club

Book Recommendations

Print Books

- *Baking: From My Home to Yours* by Dorie Greenspan
 - Call #: 641.815 GREENSPAN
- *Baking with Dorie: Sweet, Salty, & Simple* by Dorie Greenspan
 - Call #: 641.59 GREENSPAN
- *Natural Flava* by Craig McAnuff
 - Call #: 641.59729 MCANUFF
- *Culinaria, the Caribbean: A Culinary Journey* by Rosemary Parkinson
 - Call #: 641.59729 PARKINSON
- Standard Baking Co. Pastries by Alison Pray
 - Call #: 641.815 PRAY
- *Provisions: the Roots of Caribbean Cooking* by Michelle Rousseau
 - Call #: 641.5972 ROUSSEAU
- *Motherland: a Jamaican Cookbook* by Melissa Thompson
 - Call #: 641.5972 THOMPSON

Digital eBooks from Hoopla

- *Baking* by Dorie Greenspan
- *Israel Eats* by Steven Rothfeld
- *Enid's Homestyle Authentic Jamaican Cuisine* by Enid Clarke Watson

This program is made possible by the support of the Peninsula Friends of the Library



Recipes to Try

Jerk Rub

Taken from *Spiced: Unlock the Power of Spices to Transform Your Cooking* by America's Test Kitchen
Call number: 641.6383 SPICED

Ingredients

- 5 teaspoons allspice berries
- 5 teaspoons black peppercorns
- 2 teaspoons dried thyme
- 3 tablespoons packed brown sugar
- 1 tablespoon garlic powder
- 2 teaspoons dry mustard
- 1 teaspoon cayenne pepper

Process allspice, peppercorns, and thyme in spice grinder until coarsely ground, about 30 seconds; transfer to small bowl. Stir in sugar, garlic powder mustard, and cayenne

How to use

Mix into scrambled eggs, stir into guacamole, rub onto chicken parts before roasting, sprinkle on grilled pineapple

Crispy Spiced Butter Beans

Taken from *Motherland: A Jamaican Cookbook* by Melissa Thompson
Call number: 641.5972 THOMPSON

Serves 4-6 as a snack

Ingredients

- 14 oz (400 g) can of butter beans, drained
- 1 tsp smoked paprika
- ½ tsp onion powder
- ½ tsp ground ginger
- 1 tsp freshly ground pepper
- ½ tsp ground pimento (allspice)
- ½ tsp sea salt
- 1 tbsp olive oil

Preheat the oven to 350°F (180°C).

Spread the beans on a baking sheet lined with parchment paper. Pierce each one with a toothpick and place in the oven for 10 minutes to dry them out.

Mix the spices and salt together in a small bowl.

Mix the butter beans with the oil, then sprinkle over the spice mix, and shake to cover all the beans.

Reduce the oven temperature to 320°F (160°C) and roast the butter beans for 40-60 minutes until they are crispy. Mix them during the cooking to coat the inside of any bean that has burst open with the spiced oil, to ensure they become crispy on the inside, or else they will be floury.

