

Did You Know...

It should come as no surprise that Everything Bagel Seasoning is generally believed to be a product of New York City bakeries. A mixture of popular seasonings, you can make your own by combining equal parts coarse sea salt, black sesame seeds, white sesame seeds, poppy seeds, dried onion flakes, and dried garlic flakes!

[*www.julieblanner.ca*](http://www.julieblanner.ca)



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TBPL
Spice Club
Spice of the Month:
Everything Bagel Seasoning

Everything Bagel Bread

*Recipe found at donuts2crumpets.com

Ingredients

- 3 ¼ cups of all-purpose flour
- 1 teaspoon of instant yeast
- 1 teaspoon of salt
- 2 tablespoons of everything bagel seasoning
- 1 ½ cups of warm water

Directions:

1. Whisk flour, yeast, salt, and 1 tablespoon of everything bagel seasoning in a bowl. Add water and stir until combined. Cover bowl with a towel and let rise for 12 hours.
2. Sprinkle flour on a square of parchment paper. Turn dough out onto parchment paper and lightly flour both your hands and top of dough. Fold dough into itself, creating a ball.
3. Flip dough to reveal the smooth bottom and lightly cut an 'X' into the the top. Cover with plastic wrap and let rise for 30 minutes.
4. Preheat oven and a Dutch pot with lid at 450°F for 30 minutes. Remove pot and carefully lower dough in. Sprinkle remaining seasoning on top.
5. Bake for 30 minutes covered, plus 5-10 minutes uncovered. Let bread cool before slicing and enjoy!

Mini Pigs In A Bagel Blanket

*Recipe found at smartsavvyliving.com

Ingredients

- 1 sheet of thawed puff pastry
- 1 package of cocktail wieners
- 1 large egg
- 2 tablespoons of everything bagel seasoning

Optional:

- dipping sauce of choice (ketchup, mustard, BBQ sauce, etc.)

Directions:

1. Preheat oven to 400°F or the temperature that is given on your puff pastry packaging. Line a baking sheet with parchment paper.
2. Roll out puff pastry and cut into equal-sized rectangle matching the number of cocktail wieners you'd like to make.
3. Roll 1 sausage in each puff pastry rectangle. Place seam side down on the baking sheet and 1 inch apart.
4. Beat egg in a small bowl and brush over the top of each pig in a blanket. Sprinkle each with a bit of everything bagel seasoning.
5. Bake for 25 minutes, until pastry is puffed and golden brown. Serve with ketchup, mustard, BBQ sauce, or other sauce of choice.

Everything Bagel Sweet Potato Rounds

*Recipe found at smilesandwich.com

Ingredients

- 2 sweet potatoes
- 2 tablespoons of olive oil
- 1-2 tablespoons of everything bagel seasoning

Directions:

1. Preheat oven to 450°F.
2. Wash and cut sweet potatoes into ½-inch rounds. If you wish to peel your potatoes, do so before cutting them.
3. Spray a large baking sheet with non-stick spray. Arrange sweet potato rounds in a single layer.
4. Bake for 15 minutes. Remove from oven and carefully flip over each round. Sprinkle with seasoning to taste and bake for an additional 10 minutes. Enjoy!

