



The Etna Library's



Spice of the Month Program

Spice for October, 2025: **Rosemary**

Salvia Rosmarinus is a shrub with fragrant, evergreen, needle-like leaves and white, pink, purple, or blue flowers native to the Mediterranean region.

The name "rosemary" derives from Latin *ros marinus* (lit. 'dew of the sea'). Although it resembles pine in both appearance and scent, rosemary is actually a member of the botanical family *Lamiaceae* along with sage and mint.

Rosemary is an aromatic herb that is used as a flavoring in a variety of dishes, such as soups, casseroles, salads, and stews. Rosemary is often paired with chicken and other poultry, lamb, pork, steaks, and fish, especially oily fish.

If you're growing rosemary outdoors, be sure to place it where it will get at least 6 hours of sunlight per day.

<https://www.thespruceeats.com/what-is-rosemary-1328643>

<https://en.wikipedia.org/wiki/Rosemary>



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Fig, Pecan, and Brie Bites



Active Time: 25 min

Servings: 8

Ingredients:

- 1 (8-oz.) triple-cream Brie cheese round
- 1 frozen puff pastry sheet (from 1 [17.3-oz.] pkg.), thawed
- All-purpose flour, for work surface
- 2/3 cup chopped glazed pecans (from 1 [5-oz.] pkg.)
- 1 tsp. olive oil
- 1 tsp. finely chopped fresh rosemary, plus more for garnish
- 1/2 tsp. kosher salt
- 1/2 tsp. coarsely ground pepper
- 1/4 cup fig preserves

Recipe Source:

<https://www.southernliving.com/fig-pecan-brie-bites-6833033>

Directions:

(1) Cut away rounded edges of Brie round to create a square. Cut square lengthwise into 4 even strips, and cut crosswise into 6 even strips. You'll have 24 even pieces of cheese. Transfer to a plate, and chill until ready to use.

(2) Roll puff pastry sheet into a 10- x 14-inch rectangle on a lightly floured surface. Cut pastry lengthwise into 4 even strips, and cut crosswise into 6 even strips to yield 24 (about 2 1/2-inch) pieces. Press 1 puff pastry piece into each well of 2 (12-cup) miniature muffin trays coated with cooking spray. Place 1 Brie piece in each pastry cup. Chill 30 minutes.

(3) Preheat oven to 400°F. Stir together glazed pecans, oil, rosemary, salt, and pepper in a medium bowl. Remove muffin trays from refrigerator, and divide pecan mixture evenly among pastry cups (1 heaping teaspoon each).

(4) Bake in preheated oven until pastry is puffed and golden and cheese is melted, 15 to 18 minutes. Let cool in muffin trays on wire racks 5 minutes; use an offset spatula to gently remove pastry cups from muffin trays, and transfer to a platter. Top evenly with fig preserves (1/2 teaspoon each). Garnish with additional rosemary, and serve warm or at room temperature.



Enjoy!