



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: Collard Green

### Collard Green Cornbread

**Ingredients:**

2 cups collard greens, rinsed, stems removed and chopped small  
1½ cups fresh or frozen corn kernels  
½ cup milk  
1½ cups stone ground cornmeal  
1 tsp salt  
¼ tsp baking soda  
1 small red bell pepper, diced small  
2 eggs, lightly beaten  
1 cup shredded sharp cheddar cheese  
½ cup vegetable oil  
2 Tbs butter  
3 cloves garlic, minced

**Directions:**

Preheat your oven to 350F.

In your blender or food processor, pulse the corn kernels with the milk. You don't have to puree it until it's smooth. I give the blender a few pulses until the corn is breaking down but still has texture. Set the corn aside.

In a medium sized sauté pan, melt the butter over medium heat. Add the red bell pepper. Sauté for about 2 minutes. Add the garlic, sauté until fragrant about 30 seconds. Add the chopped collard greens and continue to cook for another 2-3 minutes until the greens begin to wilt and turn a darker green. Turn off heat and let cool.

In a large bowl whisk together the cornmeal, salt and baking soda. Add the eggs, pureed corn, collard greens and peppers mixture, oil, and cheese.

Bake in a buttered 9 inch baking pan for 30- 35 minutes or until a toothpick inserted comes out clean. Allow to cool in the pan for 10 minutes before slicing.