



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Jalapeno**

Jalapeno Beer Bread

Ingredients:

3 cups flour
1 Tbs baking powder
2 Jalapeno, seeded and minced
½ cup butter, melted and slightly cooled
3 cloves garlic, minced
1 tsp salt
3 Tbs sugar
12-ounce bottle dark ale

Directions:

Preheat your oven to 350F. Grease and flour a loaf pan.

In a large mixing bowl, whisk together the flour, baking powder, salt, and sugar. Add in half the melted butter, minced jalapeno, garlic, and beer mixing until just combined. Pour the batter into the prepared loaf pan and pour the remaining butter over the top and bake for 50 to 60 minutes.