



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Tomatillos**

Chile Verde Cornbread

Ingredients:

- 1 cup medium or hot tomatillo salsa
- 3 cups corn meal
- 1 cup flour
- 1 cup kernel corn
- ½ cup sugar
- 1 Tbs salt
- 1 ½ Tbs baking powder
- 2 tsp baking soda
- 3 cups whole milk
- 4 eggs, beaten
- ¼ cup lard or butter, melted
- 1 cup shredded Monterrey jack cheese (optional)

Directions:

Heat your oven to 350F. Grease a 9x13 inch baking pan. Set aside.

In a large mixing bowl, whisk together the dry ingredients. Add in the remaining ingredients mixing until just combined. Do not over mix. Pour the batter into the prepared baking pan. Bake 20-25 minutes or until a toothpick inserted comes out clean.