



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Collard Greens**

Collard Green Cornbread

Ingredients:

2 cups collard greens, rinsed, stems removed and chopped small
1 cup shredded sharp cheddar cheese
1½ cups stone ground cornmeal
¾ cups fresh or frozen corn kernels
¾ cup milk
⅓ cup butter, melted
¼ cup red bell pepper, diced small
¼ cup onion, diced small
¼ cup green pepper, diced small
¼ cup celery, diced small
3 cloves garlic, minced
2 eggs
1 tsp salt
1 tsp baking soda

Directions:

Preheat your oven to 350F.

In a medium sized sauté pan, melt the butter over medium heat. Add the onion, garlic, and peppers. Sauté for about 2 minutes. Add the chopped collard greens. Cook for another 2-3 minutes until the greens begin to soften. Turn off heat and let cool.

In a large bowl whisk together the cornmeal, salt and baking soda. Add in all the remaining ingredients including the collard green mixture.

Bake in a greased 9-inch baking pan for 25-30 minutes or until a toothpick inserted comes out clean. Allow to cool in the pan for 10 minutes before slicing.