



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Cabbage Vegetable Soup

Ingredients

- 10 cups vegetable or chicken broth
- 4 garlic cloves
- 3 Roma tomatoes, cut into bite size pieces
- 2 large carrots, peeled and cut into bite size pieces
- 2 ribs of celery, roughly chopped
- 1 head of green cabbage, quartered
- 1 large onion, cut into large segments
- 1 bell pepper, cut into bite size pieces
- 1 potato, cut into bite size pieces
- 10-12 sprigs cilantro, roughly chopped
- Salt to taste
- Lime wedges

Directions

Place the broth, tomatoes, potato, carrots, and onion in a pot over medium high heat. Bring to a boil then turn the heat down slightly, bringing the soup down to a simmer. Simmer for 15 minutes. Sprinkle in a little salt and add the garlic, celery, and bell pepper. Simmer for another 15-20 minutes, until all the vegetables are tender. Remove from heat. Stir in the cilantro. Serve in individual bowls with lime wedges.



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Southern Style Cabbage

Ingredients

- 1 head cabbage, roughly chopped
- 4-6 slices bacon
- 1 small onion, diced
- 2 cloves garlic, minced
- 2 cups vegetable or chicken broth
- Salt and ground black pepper to taste

Directions

In a medium sized pot, cook bacon slices until slightly crisp. Transfer the bacon to a plate, set aside. Discard the excess bacon grease, leaving only about two tablespoons in the pot. Cook the diced onion in the bacon grease until translucent. Add the chopped cabbage and garlic, cooking for about 15 minutes until the cabbage is tender. Crush the bacon and return it to the pot during the last five minutes of cooking. Season with salt and pepper.



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The Kitchen's Red Cabbage Cake

Ingredients

- 1 ¼ cups all-purpose flour
- 1 ½ cups shredded red cabbage (about 1/4 small head)
- 1 cup sugar
- 2 Tbs apple juice
- 2 eggs
- ½ cup vegetable oil
- 2 tsp baking powder
- ½ tsp fine salt
- ½ tsp cinnamon

Directions

For the cake: Preheat the oven to 350F. Grease and flour an 8-inch square baking pan. Line the bottom with parchment paper and spray with cooking spray. Pulse the red cabbage in a food processor until pureed. Add the sugar, apple juice and eggs and process until well combined. With the motor running, add in the oil and process until combined and emulsified. Combine the flour, baking powder, salt and cinnamon and whisk to combine. Add to the food processor and pulse until just combined. Pour into the prepared pan. Bake until a toothpick inserted in the center comes out clean, 30 to 35 minutes. Let cool. Turn out onto a plate and remove the parchment.