



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

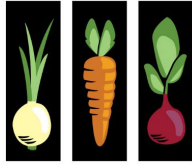
Turnip greens and Pork Belly

Ingredients

- 1 lb. turnip greens, stems removed and roughly chopped
 - 8 oz. pork belly, diced
 - 3 cups chicken stock
 - 1 small onion, diced
 - 1 small red pepper, diced
 - 1 Tbsp. apple cider vinegar
 - Salt and pepper to taste
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Directions

In a heavy bottomed pot, brown the pork belly until crispy around the edges. Add in the onion and bell pepper, cooking until tender. Sprinkle with a little salt and pepper. Add in the chopped greens one bunch at a time allowing the greens to cook down slightly after each addition to allow for more room. Add in the vinegar and chicken stock. Add more salt and pepper if needed. Cook for 30 minutes.



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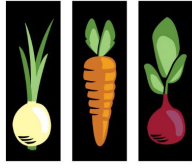
Turnip mash

Ingredients

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- 2 lbs. turnips, cubed
 - $\frac{1}{2}$ tsp garlic powder
 - $\frac{1}{4}$ tsp white pepper
 - Salt to taste
 - water
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Directions

Place the cubed turnips in a pot. Sprinkle with a tsp of salt. Add water to cover the turnips. Bring to a slight boil and cook for 25 minutes until tender. Drain the turnips and transfer them to a mixing bowl. Add in the garlic powder and white pepper. Use a submersion blender to break down the turnips until slightly chunky. Taste and add salt if needed.



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Roasted Vegetables

Ingredient

- 2 lbs. turnips
 - 2 Tbsp. oil
 - 2 tsp dried thyme
 - 1 tsp dried rosemary
 - 1 tsp garlic powder
 - salt and pepper to taste
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Directions

Preheat your oven to 400 degrees F. Line a baking sheet with parchment paper. Set aside.

Cut each turnips into about 1-inch cubes. Place them in a bowl. Drizzle the cubes with oil and give them a good stir to evenly coat them. Sprinkle with all three seasonings.

Sprinkle with salt and pepper. Give them another good stir. Spread the cubed turnips evenly on the baking sheet. Roast for about 30 minutes. The edges should be nicely browned.