

Documentation of Making the Best of It cooking, May 16

Salad

- dandelion greens
- hosta greens
- cabbage
- collard greens
- strawberries
- jackfruit
- sweet potatoes

Dressing

- pickled dandelion roots
- roasted garlic cloves
- olive oil
- salt and pepper



Directions

1. Chop sweet potatoes into small chunks. Roast with olive oil and salt and pepper.
2. Chop up the dandelion greens, hostas, and cabbage into small pieces.
3. De-stem the collard greens and chop up the leaves and stems.
4. Roast the collard leaves and stems in the oven with olive oil.
5. Chop up strawberries and dragon fruit.
6. Mix everything in a big bowl.
7. Combine the ingredients for the dressing in a food processor and blend it. Add water to thin out if needed.
8. Add the dressing and mix everything together.



Adding the dressing to the salad.

Elise cutting up the jackfruit.



Nettles Cornbread

- cornbread mix
- nettles that have been blanched and frozen



The cornbread looked kind of weird, but it tasted good!