A Taste of Place



Andrea DeLong-Amaya, Director of Horticulture Lady Bird Johnson Wildflower Center

A Project about Growing, Foraging and Eating Edible Native Plants







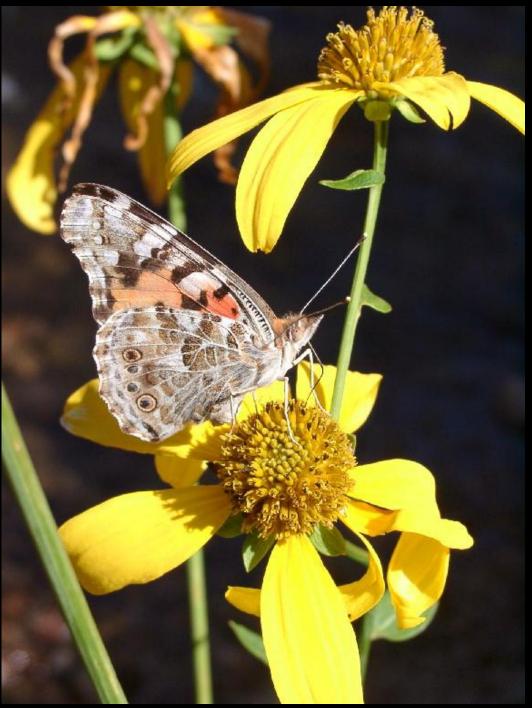












YOU CAN EAT ANYTHING AT LEAST ONCE!

















NATURE NIGHT SPECIAL Try our special salad featuring edible natives



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Enjoy a salad with editive plants harvested from the Taste of Place garden at the Centerl It features purslane (Portulaca olerciceo), a common succulent in Texas. Though sometimes viewed as a weed, it is actually high in omega-3 fatty acids and so easy to grow. Purstane can also be pickled or cooked in soups and c nelets. We made the bright pink vinaigrette from prickly pear fruit right here at the Wildflower Cafe.

TASTE OF PLACE A Wildflower Center project to grow, forage and harvest native edible plants.















































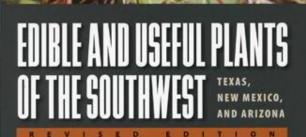






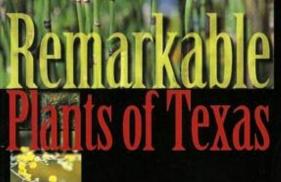


SPICED PECANS 2 tablespoons packed dark brown sugar •2 tablespoons smoked paprika 1 teaspoon cayenne pepper •1 teaspoon kosher salt •1/2 teaspoon ground coriander 1/4 teaspoon ground cumin •1/8 teaspoon ground allspice •2 cups pecan halves •1/2 a beaten egg white



Including Recipes, Teas, Spices, Medicinals,

DELENA TULL





MATT COMMON NATIVES WARNOCK TURNER

Medicinal **Plants of Texas**

Nicole Telkes, Practicing Herbalist

Bon appetit!







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