Collard Salad with Vegan Cornbread Croutons

Bringing together Collards, adopted by the Lumbee. Sorghum has been adopted by the Cohaire Tribe and is pressed and processed in the late summer/early fall. The salad is garnished with pecans, muscadine grapes and optional is vegan cornbread croutons.

Jam Jar Dressing
3 T salad oil
1T Apple Cider Vinegar
1T Sorghum

Add to jar, secure tightly and Shake

SALAD PREP
6-8 leaves, (2 cups, measured, estimated) Collards, cut into thin ribbons, ¼ inch wide 2 in long
2 Tbl Pecans, crushed and toasted, 1 T
8 ea, Muscadine Grapes, cut into quarters, seed removed (optional)

Vegan Cornbread
2 cups coconut milk
2 tsp apple cider vinegar

1.5 cups cornmeal
1 cup GF baking flour
2 Tbl sugar
1.5 tsp baking soda
1 tsp salt
.5 tsp bakinfg soda
¼ C sunflower oil

Preheat oven to 400
Mix wet ingredients into dry ingredients
Once incorporated, stop stirring, do not overmix
Put into a pie tin, or 8x8 oven proof dish.
Cook for 35 minutes, or until a toothpick removed clean.
For Croutons
Cube into ¼ inch pieces, cook in oven for 8-10 minutes at 350 until toasty and firm.

To Plate
1. Add collards and ¼ tsp kosher salt
2. Massage, let rest for a minute.
3. Add two Tbl of dressing, mix
4. Divide into two salads, or into a big bowl.
5. Top with pecans, grapes, and add optional Corn bread croutons if available.
6. ENJOY!!

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