A Taste of Place

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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

Purslane Salad
FEATURED PLANTS
purslane (Portulaca oleracea)
prickly pear (Opuntia sp.)

Enjoy a salad with edible native plants harvested from the Taste of Place garden at the Center. It features purslane (Portulaca oleracea), 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. Purslane can also be pickled or cooked in soups and stews. We made the bright pink vinaigrette from prickly pear fruit right here at the Wildflower Café.

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
Bon appetit!
Wine cups

Wine cup tuber/root
Echinacea

Chili pequin
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