

# Corn Bread & Collard Green Fritters

**1lb collard green cleaned, trimmed and chopped**

**1/4 cup onions, chopped**

**3/4 cup flour**

**3/4 cup yellow corn meal**

**2 tsp baking powder**

**1/2 tsp kosher salt**

**1 egg**

**1/2 cup milk**

**1/4 cup carbonated water**

**2 tbs honey**

**Grape Seed Oil for sautéing and frying**

Heat 2 tablespoons of oil in a sauté pan over medium high. Add the collard greens and chopped onions and cook until tender.

For the batter combine the flour, corn meal, baking powder and salt. Mix together and make a well in the middle of the bowl. Into the well, add the egg, milk, carbonated water and honey. Stir gently until the batter comes together. Finally fold in the wilted greens.

Pour oil in a deep pan so that it is three inches deep. It is very important to use a deep pan for safety to prevent oil from splashing over the sides. Heat oil over medium high heat until hot. To cook fritters gently drop one tablespoon of batter at a time into the oil to deep fry. Cook for about 1 1/2 minutes or until golden brown.

*Recipe by Garden Chef Christina Curry*



ATLANTA BOTANICAL GARDEN