

# NYBG

## EDIBLE ACADEMY JUNETEENTH WEEKEND CULINARY RECIPES

### BLACK EYED PEAS STEW

by Kristen Loudermilk, Da Bronx Vegan  
Serves 2–4

#### Ingredients

- 1 cup of canned black-eyed peas, drained
- 1 tablespoon extra virgin olive oil
- 3 garlic cloves minced
- ½ medium yellow onion, diced
- 1 Roma tomato, roughly chopped
- 1 tablespoon tomato paste
- 1 tablespoon paprika
- ¼ teaspoon sage powder
- ½ teaspoon oregano
- 1 ½ teaspoons vegetable bouillon
- 1 cup water
- Salt, to taste
- 2 leaves collard greens, de-stemmed and julienned

#### Instructions

On a medium flame, sauté onions and garlic in olive oil until aromatic or translucent. Add a pinch of salt.

Add tomatoes. Sauté until water is released and tomatoes soften (about 3 to 5 minutes).

Add all seasonings (tomato paste, paprika, sage and oregano) and sauté until onions, garlic and tomatoes until evenly coated.

Add water, beans, and vegetable bouillon. Stir and cook until a boil.

Turn the fire down to a simmer and cover with a lid. Cook at a simmer for 20 minutes.

Add collard greens. Stir and cook until bright green.

Let cool and serve!



### CHEDDAR CHIVE CORNBREAD

by Kristen Loudermilk  
Makes 1 loaf pan, 9" x 5"

#### Ingredients

- ¼ cup vegan butter melted
- ¼ cup granulated sugar
- ½ – 1 teaspoon salt
- 2 teaspoons baking powder
- 1 13.5 oz can coconut milk
- 1 ¼ cups all-purpose flour
- 1 cup cornmeal
- 1 cup vegan cheddar cheese
- ¼–½ cup fresh chives

#### Instructions

Preheat oven to 375°F degrees.

Mince chives into small pieces.

In a mixing bowl, mix the coconut milk, melted vegan butter, sugar, baking powder, and salt. Sift together the corn meal and all-purpose flour; add to wet batter. Mix until a thick batter forms, adding extra AP Flour if batter is too thin. Fold in the cheese and then the chives.

Pour the batter into 9x5 loaf pan. Bake in the oven until the top of the loaf is golden and a toothpick comes out clean from the center, approximately 40 minutes.

Serve with vegan butter.