

Purslane Relish (from Invasivore.org)

Ingredients

- 16 fl oz apple cider vinegar
- 1 teaspoon celery salt
- 2 teaspoon table salt
- 2 cups sugar
- 2 cups [purslane](#) stems and leaves, chopped
- 1/2 cup red bell pepper, chopped
- 1/2 cup white onion, chopped
- 1/2 clove garlic, finely chopped

Directions

1. In small saucepan, bring cider to a boil over medium heat
2. Add salts and sugar and continue to boil until dissolved (about 10 minutes)
3. Remove from heat and immediately stir in purslane, pepper, garlic, and onion
4. Cool to room temperature, transfer to container for storage in refrigerator, and refrigerate minimum 48 hours before serving

Curly Dock *Nori* (from EatTheWeeds.com)

Ingredients

- 100 Grams (3.5 oZ) of Curly Dock, Chopped
- 1 Garlic Clove
- ½ Cup water
- 2 Teaspoons soy sauce
- ¼ Teaspoon salt

Directions

1. Blend everything and spread using a spatula on a silicone sheet
2. Dehydrate in oven at 160 Degrees Fahrenheit until fully dry

Yellow Nutsedge *Horchata de Chufa* (from SeriousEats.com)

Ingredients

- 1. Cup Tiger Nuts (Yellow Nutsedge Tubers), covered with 2 inches water and soaked for 24 hours at room temperature
- 4 Cups hot (not boiling) water
- ¼ Cup plus 1 Tablespoon granulated sugar
- ¼ Teaspoon kosher salt
- Cinnamon (For Serving)

Directions

1. Line a fine-meshed sieve with a double layer of cheesecloth and set it over a deep bowl. Drain tiger nuts and add to blender. Add hot water and blend on high speed until homogenous and almost smooth (about 2 minutes). Carefully pour blended nuts through cheesecloth-lined sieve. Gather ends of cheesecloth together and squeeze out remaining liquid.
2. Add sugar and salt to horchata and whisk together. Cool completely, then transfer to a bottle or container and store in the refrigerator for up to one week. Serve horchata over ice, sprinkled with cinnamon.

Sri Lankan *Mallung* with Foraged Greens (from SBS.com)

Ingredients

- Oil
- 1 Teaspoon black mustard seeds
- 1 Handful of curry leaves
- 1 Teaspoon turmeric
- 1 Pinch salt
- 1 Tablespoon Maldive fish flakes (optional)
- 1 Bunch leafy vegetables, shredded (a mixture of foraged cooking greens: Dollarweed, Curly Dock, Miner's Lettuce, Carpetweed, etc.; May also be made entirely or in part with conventional leafy greens)
- 1 Green chili, finely chopped
- 1 Grated fresh coconut

Directions

1. Heat oil in a wok and add mustard seeds. Fry until they begin to pop.
2. Add curry leaves, turmeric, salt and maldive fish (optional), stirring constantly to prevent curry leaves burning.
3. Add shredded leaves and stir rapidly.
4. When leaves have darkened and become limp, add the green chili and coconut and stir for another 1-2 minutes.
5. Remove from heat and serve.

Elderflower Cordial (from Honest-Food.net)

Ingredients

- 1 Quart water
- 4 Cups sugar
- Juice of 2 lemons
- Zest of 2 lemons
- 1 Teaspoon citric acid
- 25 Elderflower heads, stems removed (about 2 cups flowers)

Directions

1. Snip off the flowers from the stalks into a large bowl or bucket that will hold everything. Try to remove as much of the stems as you can; they are toxic. A few stray bits of stems will not hurt you, but you want to minimize it.
2. Zest the lemons and add it to the bowl, then the citric acid and lemon juice.
3. Bring the sugar and water to a boil, stirring occasionally to dissolve. Let the syrup cool enough so that you can stick your finger in it without getting burned; you can leave it to cool to room temperature, too. Pour the syrup over the flowers, lemons et al and stir to combine. Cover the bowl or bucket with a towel and leave it for 2-4 days.
4. When you are ready, strain it through a fine-meshed sieve lined with cheesecloth or a paper towel into a clean Mason jar. Seal the jar and store in the fridge.
5. To serve, pour 1-3 tablespoons of the syrup into a pint glass and add water or seltzer. Or you can add a tablespoon to a glass of sparkling wine, or to a couple shots of vodka or gin.