

Cocktails &

Castoffs



A Cookbook
from DIG

Issue 03
At Home Edition

Cocktails & Castoffs



A Cookbook
from DIG

Development
in Gardening

DIG believes that a better world is rooted in food.

That when we come together around the commitment to good food, we heal our health, our communities, and our planet. Our current food system is broken. It is not enough to meet the growing challenges we face today, and it certainly won't be enough for us to face the challenges of the future. To feed the world without starving our planet, we must demand good food and work together to evolve the system.

Cocktails and Castoffs is designed to connect and inspire action between the two biggest players in our global food system, the producers and the consumers. DIG works with some of the most vulnerable producers in the world, adapting a regenerative agriculture model to strengthen their resilience, improve their health, protect the planet and elevate their influence as smallholder farmers rebalancing their local food systems. As consumers, our demand has the power to change the whole system. By advocating for and investing in sustainable, nutritious diets that make producers equal partners in the system we can propagate a new world that has enough to feed our growing global population while also protecting our planet for generations to come.

We hope this cookzine inspires you to take action because food is one place where our collective efforts can make a big impact.

Sarah Koch
Founder and Executive Director
Development in Gardening

Development in Gardening (DIG) is improving the nutrition and livelihoods of some of the world's most uniquely vulnerable people by teaching them to plant restorative gardens that grow health, wealth, and a sense of belonging.



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Ginger Bissap Lemonade

A DIG take on a traditional Senegalese recipe

One way DIG works to reduce farmers' food waste is to promote safe post-harvest preservation. Without refrigeration, a favorite method we teach is air-drying. For resource-poor farmers, air drying is extremely accessible and can mean farmers have access to nutrient rich produce year round. You'll see a variety of vegetables like moringa, okra, local greens, and roselle (hibiscus) as favorites for drying. After they are preserved, they can be added to stews, baby weaning foods, and in the case of this recipe, made into drinks.

Serves 8

¼ cup grated fresh ginger
½ cup dried or ¾ cup fresh hibiscus flowers
1 cup honey
6 cups water, divided
1 ½ cup freshly squeezed lemon juice

1. Bring 2 cups of water to a boil.
2. Remove pot from heat and stir in the grated ginger, hibiscus flowers, and honey. Stir until the honey has dissolved.
3. Set the pot aside to steep for 10-15 minutes, then strain the liquid through a screen strainer.
4. Mix the warm hibiscus-ginger syrup with the lemon juice and remaining 4 cups of water. Serve cold over ice with a lemon slice.

No waste tip: After making Bissap, the leftover hibiscus flowers can be mixed into chutneys or soups, or made into a natural floral dye.





DIG's HospitaliTea Mocktail

Mixologist Tiffanie Barriere The Drinking Coach

In all of the countries where DIG operates, sharing a cup of tea is considered a gesture of hospitality and love. In Senegal, preparing mint tea is an elaborate, almost meditative act of steeping, mixing, and pouring. It is usually done in the company of others and its lengthy process allows for conversation and friendship to flourish. Kenya and Uganda are both famous for their black teas served with milk, called chai. Tea breaks are often built into the day's rhythm and encourage opportunities for rest and communal gathering. Kenya and Uganda are both famous for their black teas served with milk, called chai. Tea breaks are often built into the day's rhythm and encourage opportunities for rest and communal gathering.

Tiffanie Barriere's HospitaliTEA is a perfect end-of-day drink shared with friends. You can make it with or without alcohol and serve it with a nod to the tradition of tea shared around the world.

- | | |
|----------|---|
| 2 ounces | your favorite brewed tea, steeped and cooled* |
| | (Or use leftover Ginger Bissap Lemonade) |
| 3 dashes | Angostura bitters |
| | juice of half a grapefruit |
| | soda water |

**Tea can be substituted for your favorite spirit to turn this mocktail into a delicious cocktail*

1. In a large wine glass, add tea, grapefruit juice and ice.
2. Top with soda. Stir.

No-Waste Margarita

Mixologist Tiffanie Barriere The Drinking Coach

Tiffanie Barriere's classic Cocktails & Castoff event cocktail takes DIG's no-waste message to an immediately fun yet practical level. It's minimal ingredients make it an easy to achieve success and a great way to use-up lime rinds left behind from other cooking exploits, like chef Zach Meloy's Coconut-Creamed Collards (pg. 18) or Chef Mark Phillip's Mango Salsa (pg 21). By becoming better stewards of the resources we already have, we can begin to succeed in rebalancing our local and global food systems, truly making lemonade out of lemons...or in this case limes!

Makes at least 16 drinks

2 large oranges
2 limes
1 (750-ml) bottle tequila
ice
salt

1. Peel and juice the oranges and limes. Add citrus peels to the bottle of tequila. Let soak for 2 to 3 days.
2. Salt rim of glass if desired. Add ice.
3. Pour tequila over ice. Add juice from oranges and limes and add to tequila and enjoy!

No waste tip: We suggest mixing in a pitcher or using a recyclable bottle you can easily get the rinds in and out of.





Foraged Crabapple or Apple Butter

Roots Kitchen & Cannery

Foraging offers many solutions to restoring an imbalanced food system. It's free, and when done responsibly, it can broaden our curiosity and connection to the natural abundance all around us. For DIG, we often promote locally available wild plants as feasible solutions for improved nutrition. This recipe from Roots Kitchen & Cannery founder, Patrick Burr, creates the perfect excuse to get out and forage this fall. Crabapples are a good source of Vitamin C, potassium and manganese. They are in season from late summer into early fall, and turn red or a yellowish-orange when ripe.

Note: Because crabapples are too small to peel and core, you will need a food mill to make this recipe. We also recommend your favorite apples as an easy alternative.

Makes 4 - 5 pint jars

6 pounds	crabapples (or apples)
3 cups	sugar or other sweetener (or to taste; more sugar allows for more caramelization)
1 teaspoon	cinnamon

1. **Make crabapple sauce:** Using a food mill, cut the crabapples in half, place in a large pot, and cover with plenty of water. Bring to a boil and cook until the crabapples have softened.
2. Reserve a couple cups of liquid, then pour crabapples into a colander and let cool for 10 minutes. Once they are cooled enough to handle, run them through the food mill.
3. The apple puree can now be put back into the pot, but make sure no seeds remain in the pot from the boil step.
4. Mix in the sugar and spices and adjust to taste. Congratulations! You've made crabapple sauce!
5. This can be cooled and stored in the fridge for a week or poured into freezer bags and frozen.
6. **Make the crabapple butter:** Return the pot with the crab apple sauce to the stove and cover. (Or transfer to a slow cooker.) Continue cooking on low, stirring occasionally and adding reserved liquid as needed to keep the mixture from sticking to the bottom.
7. The crabapple butter will continue to develop color and a caramel flavor as

you cook it. At Roots Kitchen, we cook our crabapple butter overnight, but be careful with this method or you will wake up to quite the burnt mess.

8. When you're happy with the flavor and texture of the crab apple butter, remove it from the heat. Pour into Mason jars and cover with lids.
9. Apple butter can be stored in the fridge or it can be canned according to water bath instructions.



Leftover Vegetable Relish

Chef Katrina Brink
The Empowered Kitchen

Reinventing leftovers is a great way to reduce food waste at home and stretch the nutritional value of a meal. For many in Uganda, this has become a cooking strategy that saves time and precious resources. The Ugandan dish, katogo (kah-toe-go), combines the separate elements of the previous night's meal into one savory stew. It's comfort food at its finest. In chef Katrina Brink's recipe, you can transform leftover sweet potatoes, carrots, greens, or other cooked veggies into a delicious relish perfect for topping rice, eggs, crackers and more.

Makes 2 servings

4 tablespoons	coconut oil
1 cup	chopped yellow onion
2 teaspoons	salt
2 teaspoons	aleppo pepper or medium-hot chili powder
2 teaspoons	ground cumin
1 teaspoon	ground coriander
¼ teaspoon	ground cardamom
1	medium sweet potato, peeled, cut in medium dice
2-3	garlic cloves (about 1 ½ teaspoons grated)
½ cup	orange juice
¾ cup	cilantro, roughly chopped

1. Heat a medium skillet or saucepan over medium heat. Add the coconut oil.
2. Once the oil is hot, add the onion and sauté for 8-10 minutes until softened.
3. Add the salt, aleppo pepper or chili powder, cumin, coriander, and cardamom and cook for 1 more minute.
4. Add the diced sweet potato and let cook for 10 minutes, or until the sweet potato pieces have begun to soften.
5. Add the minced garlic and stir well. Cover and let cook for 10 more minutes. Add the orange juice and let simmer for 3 minutes.
6. Remove from heat and top with chopped cilantro to serve.



Slow Cooked Sweet Potato, Coconut Creamed Collards, and Spicy Pickled Tomatillo

Chef Zach Meloy
Dirt Church

Vitamin A deficiency is a common problem facing many of the women and children DIG works with. It contributes to blindness, disease, and premature death. It is particularly dangerous to young children and pregnant and nursing women. To combat this deficiency, DIG encourages farmers to grow the nutrient-rich, orange-fleshed sweet potatoes. Just 4.5 ounces of this tuber can supply the recommended daily allowance of vitamin A for kids. What's more, for many DIG farmers, growing sweet potatoes is a great money-maker. They're easy to multiply and produce year-round. Their root systems conserve soil and sweet potatoes are delicious! Zach Meloy's Sweet Potato Skin Chips — on their own or in this artfully composed entree — are a tasty invitation to never waste a scrap of this superfood again.

Serves 4

Spicy Tomatillo Pickle:

8	large tomatillos, peeled and cut into eighths
2	peeled cloves garlic
1	serrano chile, split lengthwise
1 cup	rice wine vinegar
1 cup	eater
2 tablespoons	salt
2 tablespoons	sugar

Slow-Cooked Sweet Potato/Sweet Potato Skin Garnish:

2	large sweet potatoes
1 tablespoon	olive oil
2 teaspoons	kosher salt
2 cups	grapeseed oil



Coconut-Creamed Collards:

2 tablespoons	neutral oil
2 bunches	collards, cleaned and chopped
	kosher salt
1	large white onion, peeled and chopped
3	cloves garlic, grated with microplane
1	(13.5-ounce) can coconut milk
1 tablespoon	green curry paste
	grated zest and squeezed juice of 1 lime

1. **Make the Tomatillo Pickle:** Place tomatillo wedges in a nonreactive bowl. In a small pot, combine garlic, serrano, vinegar, water, salt, and sugar. Bring to a boil. Pour over tomatillos and allow to cool to room temperature.
2. **Make the Slow-Cooked Sweet Potatoes:** Heat oven to 400 degrees. On a small sheet tray, rub sweet potatoes with oil and liberally season with salt. Place in the oven and bake for one hour or until fork tender. Allow to cool slightly before cutting in half lengthwise. Using a large spoon, carefully remove flesh from the peel. Set flesh aside and keep warm. Allow skins to cool, laid flat, to room temperature. Skins should be in “chip” sized pieces.
3. **Make the Sweet Potato Skin Garnish:** In a medium pot (or fryer), heat grapeseed oil to 300 degrees. Gently fry cooled sweet potato skins until crispy. Remove from oil and allow to drain on a plate lined with a paper towel. While still warm, season with kosher salt.
4. **Make the Coconut-Creamed Collards:** In a large pot, heat oil over medium-high heat to just smoking. Add chopped onion and saute, stirring occasionally until edges begin to color. Add chopped collards in batches, lightly salting each layer to draw out juice. Stir in the grated garlic and cook, covered, for 20 minutes, until collards are wilted and reduced in volume by half.
5. Add coconut milk and curry paste. Reduce heat to low and cook 30 minutes longer, stirring frequently and scraping the bottom of the pot to ensure nothing sticks. Add the zest and juice of the lime and adjust seasoning with salt. Reserve warm.
6. **To serve:** Divide warm sweet potato flesh between 4 dishes. Spoon collards onto each dish. Garnish with tomatillo pickle and crispy sweet potato skin. Serve warm.

Note: Serve this as an appetizer course, with the creamed collards in a bowl as a dip, and the sweet potato chips and the pickles on the side. Reserve the potato flesh for another meal.

Quinoa Cakes with Melon Salsa

Chef Mark Phillips Southern Temptation

The worsening impact of climate change on agriculture is requiring small-holder farmers around the world to become more and more adaptive and resilient. DIG deploys a variety of strategies to better meet the unprecedented challenges climate change is causing, and planting more trees in and around our gardens is what DIG would consider, “low hanging fruit.” Mango trees are particularly effective at regulating soil moisture, meaning they can help minimize the negative effects of drought while also mitigating the impacts of heavy rainfall. Their fruit also happens to be rich in vitamins and a reliable source of income for DIG farmers. As one of the most popular fruits across all the countries where we work, Chef Mark Phillips is celebrating our collective love for mangos in his vibrant salsa recipe below.

Makes 4-6 cakes

Mango salsa:

2	ripe mangoes (peeled, pitted, and diced small)
1	small red onion, peeled and diced
1-2	jalapeños, seeded and diced
1/2 cup	loosely packed chopped fresh cilantro
Juice of 1 lime	(save the peel for Tiffanie Barriere’s No Waste Margarita on page 10)
	Salt and pepper to taste

Quinoa cakes:

2 teaspoons	olive oil
1	medium sweet potato (about 6 ounces), chopped, with skin on
1/2	shallot, diced
1 tablespoon	minced fresh ginger
1/2 teaspoon	salt
1/2 teaspoon	pepper
2	garlic cloves, minced
1 tablespoons	coconut oil
1/2 cup cooked	quinoa
2 tablespoons	chopped fresh basil



1. Make the mango salsa: Toss together the diced mango, onion, jalapeños, and lime juice in a medium bowl until combined.
2. Season with salt and pepper to taste if needed. Serve immediately, or refrigerate in a sealed container for up to 2 days.
3. Make the quinoa cakes: Heat a large skillet over medium-low heat and add olive oil.
4. Add sweet potato, shallots, ginger, 1/4 teaspoon of salt and 1/4 teaspoon of pepper.
5. Stir, cover, and cook for 10-12 minutes, or until potato is soft. Remove lid, add garlic, and cook for 30 seconds longer.
6. Transfer potato mixture to a large bowl. Mash slightly with a fork and add cooked quinoa, basil, and remaining salt and pepper and mix well.
7. Using your hands, form the mixture into 4 equally-sized medium patties, or 8 - 10 bite size patties for a crowd.
8. Heat the same skillet over medium heat and add coconut oil. Add cakes and cook for 3-4 minutes per side, or until golden brown. Serve with mango salsa.

Black Bean, Chorizo, and Sweet Potato Chili

Chef Jennifer Hill Booker Your Resident Gourmet

For most around the world, food is a distinct representation of culture. The defining flavors of many cultural foods are evoked from the specific ingredients and spices they feature. When DIG is introducing new produce or cooking techniques to our farmers, we are careful to learn, respect, and celebrate the flavors of the local food culture. Chef Jennifer Hill Booker is known for her spice mixes and her ability to respectfully blend culinary traditions in hearty, family friendly ways. Here she pairs sweet potatoes and legumes in an economical, one-pot, no-waste meal that certainly doesn't lack spice!

Serves 8

8 ounces	Mexican chorizo (optional)
1	medium yellow onion, diced, about 1 cup
3	cloves garlic, minced, about 1 tablespoon
1 6-ounce	can tomato paste
1	large sweet potato, diced, about 1 cup
1 cup	diced tomatoes
2 cups	cooked black beans
2 tablespoons	chili powder
1 teaspoon	cumin
1 teaspoon	oregano
2 teaspoons	salt
1 teaspoon	black pepper
½ teaspoon	cayenne pepper, optional
4 cups	vegetable stock or water

Garnish:	
1 bunch	green onions, sliced thin

Optional Toppings:

Grated cheese
Tortilla chips
Sour cream

Note: For an equally delicious vegan version, omit the chorizo and add a little vegetable oil to the stock pot for sautéing the vegetables.

1. If using the chorizo, remove it from its casing and into a stock pot; place over medium heat.
2. Brown the chorizo, breaking it into small crumbles as it cooks. Drain any excess fat.
3. Add the onion and garlic to the pot of chorizo and cook until the onions are soft, about 5 minutes. Add the tomato paste and cook an additional 5 minutes.
4. Stir in the sweet potatoes, diced tomatoes, black beans, chili powder, cumin, oregano, salt, black pepper, cayenne pepper and stock.
5. Bring the chili up to a boil, reduce heat to low, cover with a lid and simmer for 20-30 minutes, or until the sweet potatoes have softened. Stir occasionally.
6. Adjust to taste.
7. Serve hot, topped with sliced green onions.





Rolex (Rolled Eggs)

A Traditional Ugandan Street Food

Evolved from the term rolled eggs, the story of the Ugandan Rolex beautifully captures the entrepreneurial spirit of the Ugandan people. Legend says a young university student started cooking up the Rolex as a cheap, nutritious and filling snack to sell to other students on the go. It's since become a staple street food throughout the country.

Encouraging farmers to turn farming into a business is a big part of DIG's work. We've seen farmers make a name for themselves selling fresh produce in the market, processing and packaging nutritious juices, baby foods, and hot sauces. Some save and sell seeds, others dry and market vegetable powders or invest in animal rearing. The businesses are as diverse as the farmers who run them but they're all inspired by a spirit of creativity and opportunity.

Serves 1

2	eggs
¼ cup	green cabbage, thinly sliced
¼	red onion, diced
¼ cup	seeded and diced tomato
2 tablespoons	vegetable oil
1 teaspoon	salt + more to taste
	flat bread or tortilla

1. Crack eggs into a mug and beat with a fork.
2. Add cabbage, onion, and tomato to the egg mixture.
3. Heat a large skillet over medium-high heat and add the oil, swirling to make sure the skillet is well coated.
4. Once the oil is hot, add the egg and vegetable mixture and let it spread out flat on the skillet. Let cook until mostly set and almost browned on one side.
5. Flip and sprinkle with salt, add bread or tortilla on top. Cook another 1 to 2 minutes.
6. Transfer to a cutting board to roll up for serving.

Yolélé Fonio Yuca Croquettes

Chef Pierre Thiam
Yolélé Foods

Fonio is an ancient grain that has been cultivated in West Africa for thousands of years. A form of millet, it is gluten free and packed with nutrients. The FAO even suggests it has the highest calcium content of any grain and is a good source of B vitamins, iron, zinc, magnesium, and various amino acids. When it comes to fonio, what interests DIG most is its superiority to more westernized grains like rice or corn. We spend a lot of time stressing the importance of diversifying diets, and fonio is an ideal substitute to those less complex grains. In Senegal, where fonio is grown, it's a perfect climate crisis-ready crop. It does well in drought conditions and poor soils; it is fast growing and doesn't need fertilizers. Chef Pierre Thiam, born and raised in Dakar, Senegal, is on a mission to introduce the world to fonio. He is working with small-holder farmers across West Africa to import the grain to high-end restaurants and markets like Whole Foods. When discussing the link between food systems locally and food systems globally, fonio is an interesting bridge in which growing it can improve a family's nutrition, food security, and the health of their soil, and consuming it supports our western desire for more healthy food trends.

Makes 10-15 Croquettes

Tamarind Glaze

1 cup	tamarind paste
2 cups	boiling water
1 tablespoon	honey
1 teaspoon	cayenne pepper
1 tablespoon	fish sauce
1 teaspoon	chopped ginger

Croquettes

2	yuca, peeled, diced cooked and mashed
1 cup	cooked Yolélé fonio
½ cup	chopped scallions
1 garlic	chopped
2 tablespoons	milk
½ teaspoon	ground black pepper



- 2 egg yolks
peanut oil for frying
1. Make the tamarind glaze: Soak tamarind paste in boiling water for 5-10 minutes until tamarind dissolves in water and makes a thick but runny paste.
2. Add remaining ingredients and adjust seasoning.
3. Serve as a dipping sauce for croquettes.
4. Make the croquettes: In a large bowl, combine mashed yuca, cooked fonio, scallion, garlic, milk and pepper. Shape them into small balls approximately the size of a golf ball.
5. Fry in medium hot peanut (or vegetable) oil until golden brown.
6. Serve immediately with Tamarind glaze for dipping.

Stuffed Delicata Squash with Beef, Rice Grits & Manchego

Chef Seth Freedman
Forage and Flame

In the Lowcountry region of South Carolina and Georgia, “middlins” refer to the leftover pieces from rice grains after they were broken off during the grinding process. Also known as rice grits, cooks in these coastal rice-growing regions found ways to use these “castoffs” in breads and hot cereals, much the way DIG farmers put all edible parts of plants to use. In recent years, chefs from this region have rediscovered the versatility and deliciousness of this ingredient, including Seth Freeman, who mixes it in a stuffing for delicata squash grown by local farmers for a Cocktails & Castoffs event in Atlanta. The skin of this striped winter squash is tender and edible. But if you can’t find delicata, butternut squash makes a fine substitute. Don’t forget to dry and toast the seeds for a snack or garnish!

Serves 2

2	small delicata squash
1 teaspoon	olive oil
½ teaspoon	salt, divided, plus more to taste
2 teaspoons	butter
8 ounces	ground grass-fed beef
½ cup	diced onion
	chopped leaves from 4 sprigs of thyme
½ cup	rice grits, or “middlins”
1 cup	water
1 cup	finely grated manchego cheese

1. Heat oven to 375° F.
2. Halve squash lengthwise. To help squash lay flat, slice a small piece of skin off the bottom of each half. Use a spoon to scrape out the seeds and their coating.
3. Rub 1 teaspoon olive oil over the cut side of the squash, and season with ¼ teaspoon salt. Place squash cut side down on a heavy baking pan. Roast 25 minutes. Turn over and roast until flesh is easily pierced with a fork, 10 to 15 minutes more.
4. While squash is roasting, prepare stuffing: Heat a saucepot with a lid over

medium heat. Add butter. When butter has melted, add ground beef in ½-inch pieces, and cook without stirring until browned on bottom, 3 to 4 minutes. Turn to finish cooking the other side.

5. Break up the pieces of browned beef, and stir in onion and thyme. Cook, stirring, until onion is translucent, 4 to 5 minutes.
6. Stir in rice grits, 1 cup water and ¼ teaspoon salt. Bring to a simmer, then reduce heat to low. Cover and cook until rice is tender and liquid has been absorbed, 20 to 25 minutes.
7. Stir ⅔ of the cheese into the beef mixture. Taste and adjust seasoning as desired with salt. Fill the roasted squash halves with the warm beef mixture, and place 2 halves on each of 2 plates.
8. Top with remaining cheese. Serve hot, and enjoy!

To serve this dish for a crowd, slice in small pieces and present with toothpicks.





Warm Carrot Skillet Cake to Share

Chef Anne Byrn
The Cake Mix Doctor & Author of Skillet Love

Many of the families DIG serves still cook over open fires, so DIG is quick to promote more fuel efficient cookstoves and using cast iron cookware whenever possible. It's well documented that cooking with cast iron can boost the iron content of food, which, for DIG's most nutritionally vulnerable groups, matters. Anemia is one of the most common nutrient deficiencies we encounter so we try to tackle that through garden planning and improved cooking practices. Anne Byrn, aka The Cake Mix Doctor and author of "Skillet Love," has given a shout-out to her love of cast iron and designed a tasty iron skillet dessert that can be customized with grated carrots or squash. It's a DIG inspired spice cake and can be embellished with nuts, coconut, or other ingredients you might have on hand. Serve it warm at the table with a pourable cream cheese glaze or ice cream and maybe drizzle a little maple syrup on top for an irresistible sharable finale.

Makes 8 servings

The mix:

1 ½ cups	unbleached flour
1 cup	sugar
2 teaspoons	cinnamon
¼ teaspoon	nutmeg
¼ teaspoon	allspice
½ teaspoon	baking soda
½ teaspoon	salt
¼ teaspoon	baking powder

Fold in:

¼ cup	chopped pecans or walnuts
¼ cup	shredded coconut

Add:

1	large egg
½ cup	vegetable oil (plus 1 tablespoon for greasing the pan)
1 cup (packed)	shredded carrots or zucchini
¼ cup	water or applesauce if using carrots

Optional toppings:

sifted powdered sugar
vanilla ice cream or Cream Cheese Glaze (recipe follows)

1. Make the mix: Whisk all ingredients together and store in an airtight container until ready to use.
2. Preheat the oven to 350 degrees F., and rub a 10-inch cast-iron skillet with 1 tablespoon of the vegetable oil.
3. Place the mix in a large mixing bowl and stir in the nuts and coconut. Make a well in the center and add the egg, oil, carrots, and the water or apple sauce. Stir with a wooden spoon until smooth.
4. Turn the batter into the skillet and spread evenly to the sides of the pan. (The batter will be very thick.) Place in the oven. Bake until the top springs back with lightly pressed in the center, about 33 to 37 minutes.
5. Remove the skillet from the oven. Top with sifted powdered sugar or the Cream Cheese Glaze, or leave unfrosted and spoon into bowls with vanilla ice cream.

Cream Cheese Glaze (optional):

2 tablespoons	unsalted butter, at room temperature
2 ounces	(a quarter of an 8-ounce package) cream cheese, at room temperature
1 tablespoon	or as needed, milk or fresh orange juice
1 cup	confectioners' sugar

1. Place the butter and cream cheese in a mixing bowl.
2. Blend with an electric mixer or a whisk until smooth. Add the milk or orange juice and add enough confectioners' sugar to pull together into a loose glaze. Pour over the warm cake.

Zucchini-Chocolate Chip Skillet Cake: Feel free to swap the carrots for an equal amount of grated zucchini, but skip the liquid. And if you're craving more decadence, a half a cup of chocolate chips definitely wouldn't hurt.





Thank you to Our Chefs

A tremendous thanks to our participating chefs. Your talent, curiosity, and desire for justice make telling the story of DIG through food fun and engaging.

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