

Recipe for Wild Dandelions

APRIL 19, 2020, MILLEDGEVILLE, GEORGIA

I've been afraid of going to the store and asked my mom about eating the dandelions in the backyard this week. Conversations these days are about food, the experiences of others and their needs, fear of venturing out to the stores, supporting the local food banks, and what will happen next.

Mom is 87 or 88 now and weaves all of today's questions through her childhood experiences as answers: "If it weren't for the wild spinach we found, we would have starved."

That's what Grandma told my mom about growing up in the Great Depression. Then my mom continued: "Your

uncle Delphi would have starved too, if he wasn't still breast-feeding ... those greens saved us ... greens are good for you because there are so many nutrients in them—but you can go to the store too, Sandra, just be careful!"

Recipe for wild dandelion quesadillas on a hot skillet:

- Slice of Muenster cheese
- 2 tortillas
- 4 dandelion leaves

Heat the skillet, oil it when hot, stack cheese and leaves between the tortillas and cook for a minute or two, flip it over until toasted, add salt. 