



April 10, 2010 – December 18, 2010
 Saturdays, 8:30 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

Cathedral of St. Philip | 2744 Peachtree Road NW | Atlanta, GA 30305

Lara's Famous Bloody Mary Mix with Pickled Okra

Bloody Mix

- 1 dozen medium sized tomatoes -*HENNESSY FARM*
- 1/2 cup lemon juice
- 3 grilled poblano peppers -*HEIRLOOM GARDENS*
- 2 t black pepper
- 1 t celery salt
- 1 t salt
- 2T Worcestershire sauce
- 2 T grated horseradish (optional)

Blanch and peel tomatoes. Section tomatoes and remove seeds. Place in blender with poblanos and puree, or alternately, run through a food mill. Add spices and lemon juice. Pulse to blend. Adjust seasoning as desired. Add one bottle of vodka to mix and stir to blend. Serve over ice, garnished with an olive and a pickled okra.

Pickled Okra

- 50 or 60 pieces of okra -*HENNESSY FARM*
- 1 quart white vinegar
- 1 cup water
- 1/2 cup kosher salt
- 1 1/2 t. mustard seed
- 1 t. fennel seed or dill seed
- 4 cloves garlic
- 4 Cayenne chilies - *HEIRLOOM GARDENS*

Wash okra well and trim tops, leaving caps on.
 Sterilize one 2-quart jar or 4 pint jars using a boiling water bath.
 Place okra jars. Add seeds, garlic and chilies to jar, splitting evenly if using small jars.
 Bring vinegar, salt and water to a boil. Pour over okra in jars to cover.
 Place lids tightly on jars. If putting up, place in boiling water bath to seal, according to jar-maker's instructions. If not sealing, refrigerate and use within the week.

Chef Demonstrations are sponsored by:

