



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

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

November 20<sup>th</sup> Chef Demo with Eddie Hernandez of Taqueria del Sol

## Collard Greens with Peppers and Ham

Serves 8

4 tsp Butter

4 cups of cleaned & cooked collard greens - chopped    *Greenola Farms*

1 ½ cups tomatoes - diced    *Country Gardens Farm*

1 ½ cups poblano peppers - julienned    *Heirloom Gardens*

1 tsp young garlic - chopped    *Farmer Jeff*

1 tsp chile de arbol

½ lb Cider Brined, Peachtree Smoked Ham    *Pine Street Market*

1 cup onion - diced

1 cup water

Salt

### PREPARATION:

In a stockpot, sauté butter, poblanos, onions, garlic and chile de arbol for 2 minutes or until onions soft. Add diced tomatoes and cook 3 minutes. Add cooked greens and ham and cook 2 to 3 minutes. Add water and salt to taste. Reduce flame and simmer 5 minutes. Serve warm.

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