

MARKET MASH-UP : BETTER TOGETHER CONTEST ENTRIES

Dish 1:

Sweet Auburn Bread Company, Fairywood Thicket, Riverview Farms & Batdorf & Bronson Coffee

Old Fashioned Pork Cake w/ Apple Pepper Jelly served with Cathead Biscuits

DISH 2:

Split Cedar Farm and Abundant Harvest Gardens, LLC -Hungarian Gulyas

Dish 3: Won shopper's favorite!

Hope's Gardens, Riverview Farms, Pine Street Market, Atlanta Fresh & The Cookie Studio.

Festive Fall Butternut Squash Soup with Sweet & Savory toppings

Dish 4:

Heritage Farms, Indian Ridge, Pine Street Market & Coles Lake Dairy
Pumpkin Ravioli with Braised Greens and Chevre

Dish 5: Won most vendors represented!

David Jeffries, Pine Street, Heirloom Gardens, Coles Lake Dairy, Riverview Farms, Greenleaf Farms, Hennessy Farms, Indian Ridge Farm, Farmer Jeff, Lisa Rochon, Greenola Farms, Pure Bliss & Fairywood Thicket

Fall Harvest Savory Tart & Salad

Dish 6:

Pine Street Market, Emily G's, Farmer Jeff, Atlanta Fresh, Flat Creek Lodge


Sausage Cheddar Muffins with Sugar Plum Jam

Dish 7 Won Judge's Favorite.

Spotted Trotter, Riverview Farm & Burge Organics

Candied Georgia Guanciale with Suspended Fall Squashes

Dish 8 : Heirloom Gardens, Coles Lake Dairy, H & F Bread, Dave Jeffries Kitchen & Lisa Rochon Kale, Radish and Goat Cheese Spread



April 10, 2010 – December 18, 2010
 Saturdays, 9:00 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

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

DISH 1

Old Fashioned Pork Cake with Apple Pepper Jelly and Cat Head Biscuits

Preheat oven 350 degrees

Grease a 9 or 10-inch tube pan and line the bottom and sides with waxed or parchment paper.

Mix 1 lb. "**Riverview Farms**" fresh pork sausage with

3 c. brown sugar, firmly packed

add 1 egg and mix well

Add 1 tsp. baking soda to

1 c. "**Dancing Goats**" coffee

Add to pork mixture

Add in 1 c. raisins

1 c. chopped pecans

1 tsp. salt

1 tsp. cinnamon

1 tsp. nutmeg

1/2 tsp. allspice. Mix well.

Place mixture into lined tube pan and bake in preheated 350 degree oven 1 hour or until wood pick placed into cake come out clean .

Cool 15 minutes.

unmold from tube pan.

Spread top and sides with **Fairywood Thickicket's** Apple Pepper Jelly.

Slice and serve on Cathead Biscuits

Sweet Auburn Bread Company's Cat Head Biscuits

Yields 6 biscuits


2 1/2 Cup All Purpose Flour

1 Teaspoon Salt

1/2 Teaspoon Baking Soda

2 Teaspoons Baking Powder

1 Cup of Buttermilk



April 10, 2010 – December 18, 2010
Saturdays, 9:00 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

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

4 1/2 Tablespoons Shortening

1. Preheat oven to 450 degrees Fahrenheit.
2. Add the flour, salt, soda, and baking powder together in a medium-sized mixing bowl.
- 3) Add the shortening , then mix it into the dry mixture with a pastry cutter . The finished mixture should have the consistency of course-ground cornmeal.
- 4) Make a well in the center of the dry mixture and add all of the milk. Using a spoon, stir the mixture until the milk is incorporated into the dry mix and there are no large areas of powdery flour remaining. Using your hands, leave the dough in the bowl and carefully knead it a couple of times.
- 5) To make "cat head" biscuits, pinch off a ball of dough about 2 1/2 inches and pat it slightly rounded. Put the shaped biscuits onto a baking pan.

Bake for 15 minutes or until the tops of the biscuits are a light golden brown.


DISH 2

Hungarian Goulash (Gulyas)

8-10 servings

Ingredients:

- 2 medium-size onions, chopped
- 2 tbsp olive oil
- 2 lbs. Chicken cut in small pieces
- 2 tsp. Salt
- 1 tbsp paprika
- 2 green peppers, sliced
- 2 tomatoes, sliced
- 1 carrot, diced
- 2 potatoes, pared and diced



April 10, 2010 – December 18, 2010
Saturdays, 9:00 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

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

Directions:

Brown the onion in olive oil. Add the chicken and stir until well browned. Add the salt, paprika, peppers, tomatoes, and carrot. Pour on water to cover and cook slowly until the meat is tender, about 2 ½ hours. Add the potatoes and cook 20 minutes, or until potatoes are tender. Serve immediately, Enjoy!

DISH 3- Won the prize for shopper's favorite dish!

Butternut Squash Soup with Sweet or Savory Toppings

Prep Time: 15 minutes

Total Time: 45 minutes

Ingredients:

- 1 Large or 2 Small to Medium Butternut Squash cut lengthwise (**RIVERVIEW FARMS**)
- 1 Medium Onion, chopped
- 1 - 2 Garlic Cloves, minced
- Chicken Stock, 4 cups
- Generous spoonfuls of Hope's Gardens Pesto (**HOPE'S GARDENS**)
- Olive Oil, Salt and Pepper
- Optional cream, sour cream or Greek yogurt (**ATLANTA FRESH**)
- Crumbled Bacon bites (**PINE STREET MARKET**)

Slice butternut squash (**Riverview Farms**) in half lengthwise; roast in 375 degree oven for 30 to 40 minutes until tender. Meanwhile, sauté chopped onions with olive oil in deep pot until translucent. Add minced garlic. Mix in roasted butternut squash and add one cup chicken stock at a time. Puree with immersion blender until soup is smooth and creamy. Season with salt and pepper. Add optional cream (**Atlanta Fresh**) if thicker, creamier consistency is



desired. Top with **Hope's Gardens Pesto** to add beautiful color swirl and great taste sensation, and **Pine Street Market** crumbled bacon.

OPTION 2 :

For a sweet version make above soup recipe and use **The Cookie Studio** Ginger Snaps crushed and topped with **Atlanta Fresh** crème fraiche or Greek yogurt.

DISH 4

Pumpkin Ravioli with Braised Greens

Serves 4

20 pieces Costa's Pasta Pumpkin ravioli

1 ½ tablespoon minced shallots

1 cup hearty greens (arugula, dandelion greens or blanched & shocked collards) cut about 4" long

6 oz white stock (chicken, veal or vegetable)

¼ cup diced Pine Street Market Bacon (about 5 stripes)

¼ cup roasted, diced yellow sweet peppers (or hot if you want a kick)

¼ cup chiffonade opal basil

3 oz chevre

Pre cook ravioli.

Render diced bacon in pan, add shallots and sweat. Add roasted yellow peppers, hardy greens, toss to coat with fat. Add ½ stock, simmer gently until reduced by 1/3. Add pre-cooked ravioli and remaining stock. Simmer for three to four minutes. Stir in chevre, finish with chiffonade opal basil.

Serve immediately.

Pumpkin

Bacon

Greens, yellow peppers and opal basil


Chevre

Heritage farms

Pine Street Market

Indian Ridge Farms

Coles Lake Dairy



April 10, 2010 – December 18, 2010
Saturdays, 9:00 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

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

DISH 5 –Honorable Mention by the Judge’s & Prize for most vendors in a dish!

Fall Harvest Savory Tart

Tart Crust Ingredients:

6 ounces Sun Dried Tomato Asiago Biscotti Crumbles

2 ounces Butter (melted)

Instructions:

Preheat oven to 325 degrees.

In a mixing bowl, combine biscotti crumbles and butter.

Press mixture out into a buttered 9” baking dish.

Pre-bake crust 8 minutes at 325 degrees.

Tart Filling Ingredients:

1 small Butternut Squash

2 Pine Street Market Kielbasa Sausages

1 bunch Swiss Chard

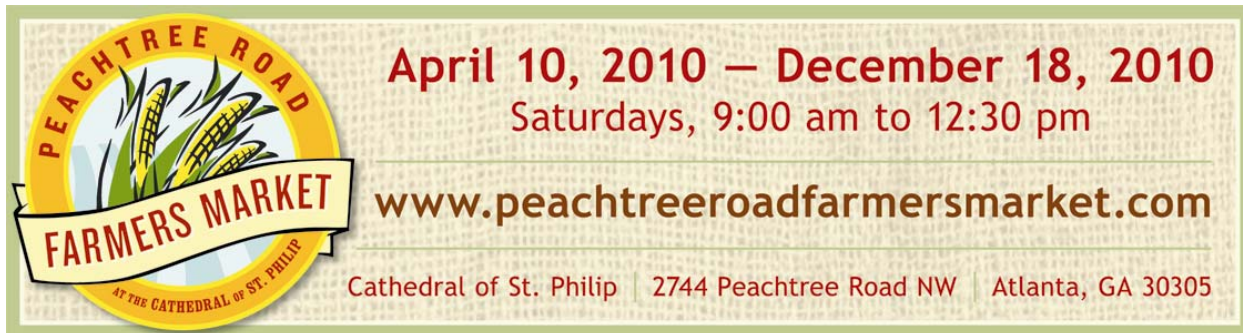
1 Red Sweet Bell Pepper

4 ounces Fresh Goat Cheese

1/3 Cup Whole Milk

1 Cup Heavy Cream

3 Eggs



¼ tea Nutmeg

Salt & Pepper to taste

Instructions:

- Peel and cube butternut squash and place in buttered baking dish.
- Bake butternut squash at 325 degrees for 45 minutes. Remove and set aside to cool.
- Large chop the Swiss chard and set aside.
- Clean and dice red sweet bell pepper and set aside.
- Split sausage down the middle.
- Sauté kielbasa sausage first with cut side down in a large sauté pan with a little olive oil. About 3 minutes until lightly brown.
- Turn sausages and brown other side. Remove and set aside.

- In the same pan, sauté the red pepper about 2 minutes. Remove and set aside.
- In the same pan, quickly sauté the Swiss chard until it wilts. Remove and set aside.
- In a mixing bowl lightly whisk eggs.
- Add milk, heavy cream, salt, pepper, and nutmeg.
- Whisk together and set aside.

Assemble Tart Instructions:

- In the bottom of the tart crust, evenly spread the sautéed vegetables and kielbasa sausage.
- Dot with goat cheese.
- Pour cream and egg custard mixture over vegetables.
- Bake at 325 degrees for 35 to 45 minutes or until center of filling is set.



April 10, 2010 – December 18, 2010
 Saturdays, 9:00 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

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

Notes:

The Tart Crust & Butternut Squash can be prepared the day before.
 Completed tart can also be prepared the day before & reheated for serving.
 Suggest fresh spring salad as an accompaniment.

Chopped Arugula Salad with Sautéed Pears
 and Honey Roasted Cashews

Sauteed Pears:

Ingredients:


- | | |
|-----------------|---------------------|
| 3 | Bosc Pears |
| 2 Tb or 1 Ounce | Olive Oil or Butter |
| Pinch | Salt |
| Squeeze | Lemon |

Instructions:

- Peel and cube pears to ¼ inch dice.
- Heat sauté pan.
- Add olive oil or butter and heat until slightly smoky.
- Add pears and toss around in pan covering all pear pieces.
- Add pinch of salt.
- Add squeeze of lemon.
- Continue to sauté until just cooked through and golden on all sides.
- Remove from pan and cool.
- This can be prepared one to two days ahead.

Balsamic Jam Dressing:

Ingredients:



April 10, 2010 – December 18, 2010
 Saturdays, 9:00 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

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

- 4 oz Olive Oil
- 1.5 oz Balsamic Vinegar
- 1 TB Fig or Blackberry Jam
- Squeeze of lemon
- Pinch of salt and pepper

Instructions:

- Place jam in the bottom of bowl in which the salad is to be mixed and served.
- Add Balsamic vinegar and whisk together to loosen up the jam.
- In a steady stream, whisk in olive oil.
- Finish with lemon and salt and pepper, whisking everything together.


Honey Roasted Cashews:

Ingredients:

- 24 Ounces Cashews
- ½ Cup Sugar
- ½ Cup Water
- 3 Tbs Honey
- ¼ Tea Garam Marsala

Instructions:

- Pre-heat oven to 350 degrees.
- In a sauce or sauté pan, combine sugar, water, honey, and garam marsala and bring to a boil.
- Add cashews and toss in honey mixture coating all of the nut pieces.
- Place nuts on a parchment lined baking sheet and place in oven.
- Be sure to continue to mix nuts on sheet every few minutes until evenly colored and golden brown.



April 10, 2010 – December 18, 2010
Saturdays, 9:00 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

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

- Take out of oven and let cool.
- This can be done one to two days ahead.


Chopped Arugula Salad:

Ingredients:

- 1 Bunch Arugula
- 1 Bunch Sunflower Sprouts
- 1 Recipe Balsamic Jam Dressing
- 1 Recipe Sautéed Pears
- 1 Recipe Honey Roasted Cashews

Instructions:

- Rinse arugula and dry.
- Cut arugula into chiffonade or ribbons, ½ wide.
- Place in bowl on top of balsamic dressing.
- Top with sprouts.
- Add pears and cashews.
- Toss right before serving.



April 10, 2010 – December 18, 2010
 Saturdays, 9:00 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

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

DISH 6

Sausage Cheddar Muffins with Sugar Plum Jam
makes 20 regular sized muffins

2 1/4. c. flour
 2 tsp. baking powder
 1/2 tsp. baking soda
 1/4 tsp. cayenne
 1/4 tsp. ground mustard
 1/2 tsp. salt.
 2 eggs
 1 1/2 c. milk
 3 Tbs. minced greens, such as arugula, kale, mustard greens, etc
 3 Tbs. Greek yogurt
 1 lb. Pinestreet Market Country Sausage
 1/2 c. sharp white cheddar cheese, loosely packed
 Emily G's Sugar Plum Jam

Preheat oven to 350. In a medium hot skillet, cook sausage and break down with a wooden spoon. When sausage is cooked through, pour onto a plate covered with a paper towel. Drain grease leaving 1 T. in skillet. Cook onion and garlic over medium heat until soft - about 5 minutes. Cool. Combine flour, baking powder, baking soda, cayenne, ground mustard, and salt in a bowl. Whisk. In a large bowl beat eggs, then add milk, parsley, yogurt, cheese, and cooled onion mixture. Take cooled sausage and chop into a fine dice. Add 1 1/4 c. of sausage to the egg mixture. Stir to combine. Add the wet and dry ingredients together. Be careful not to over mix - just stir enough to combine ingredients. Scoop mix into greased muffin pan and bake at 350 degrees for 20 minutes for regular sized muffins, or 14 minutes for mini muffins. Remove from oven and cool. Can be made 24 hours in advance up to this point. Store in the refrigerator. Cut open the top of the muffin and stuff it with 1-2 tsp. of Sugar Plum Jam.



April 10, 2010 – December 18, 2010
Saturdays, 9:00 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

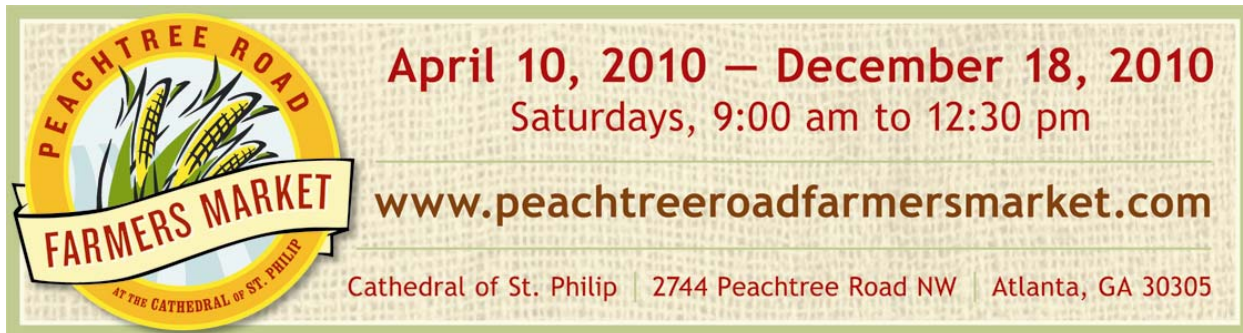
Cathedral of St. Philip | 2744 Peachtree Road NW | Atlanta, GA 30305

DISH 7- Judge's Favorite!!

Candied Guanciale with Suspended Fall Squash and Chive Clabber Cream

1 lb Guanciale
1 C Sanding Sugar
3 ea variety of fall squash to make 2234 g squash puree
Cream
Chicken stock
Milk
Clabber cream
Chives
Salted Butter
8.9 g calcium lactate
8.9 g kappa carrageenan
.22 g iota carrageenan

Dust your Guanciale with sugar and bake, weighted in the oven for 8 minutes on 350 or until golden brown with Silpats. Pull and reserve. Make your Squash Puree by 1st roasting in the oven with desired spices until fork tender. Pull and take the squash meat out of the skin and top meat with equal parts of milk, cream, and chicken stock until covered. Cook and reduce liquid by 1/3. Put in blender. Make puree into a thick soup consistency. Cook until warm. Add back to blender. Add lactate, kappa and iota. Blend for two minutes. Boil for 1 minute. Put into tray. Cool. Remove from heat and pulse in blender adding small amounts of ice cold butter until silky texture and viscosity and desired consistency. Add small dollop on to Candied Guanciale and garnish with chives and clabber cream.



DISH 8 – Honorable Mention by the Judges

Kale and Radish Spread

1/2 Medium Bunch of Baby Kale, Cut into Thin Strips

4 – 5 Radishes, Diced

6 oz. Goat Cheese

2 – 3 Cloves Fresh Garlic, Diced Fine

2 Tablespoons Mayo

1 Teaspoon Dijon Mustard

1/2 Teaspoon Fine Herbs

1/4 Teaspoon Celery Salt

1. Wash and dry completely kale and radishes. Cut Kale into thin strips and dice Radishes approximately 1/4 inch dice. Place in bowl.
2. Dice Garlic and place in bowl.
3. Add all other ingredients. Stir well. Note: Mixture will initially be stiff but will mix and blend easily the more you stir.
4. Once all ingredients are blended well place in serving bowl and pair with sliced baguette or cracker.
5. Spread can be used as a dip/spread or a spread for vegetarian or meat sandwiches.



April 10, 2010 – December 18, 2010
Saturdays, 9:00 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

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