



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

August 21st 2010 Chef Demo by Linton Hopkins

Pimiento Cheese and Spicy Pepper Jelly

Pimiento Cheese

- 1 cup grated aged white sharp cheddar - *FLAT CREEK LODGE*
- 1 cup grated aged yellow extra sharp cheddar - *FLAT CREEK LODGE*
- 4 tbl crème fraiche - *ATLANTA FRESH*
- .25 c homemade mayonnaise, (store bought is ok if it doesn't have sugar)
- kosher salt
- cracked black pepper
- a couple of shakes of Tabasco
- 1 red bell pepper, charred over fire, peeled & cut into small dice - *RIVERVIEW FARMS*

Combine all in mixer with paddle attachment, turn on high for 30 seconds and it is ready to go.

Pepper Jelly

- 6ea red bell peppers (cored, seeded & minced) *HEIRLOOM GARDENS*
 - 6 - 12 ea spicy peppers (cored, seeded & minced) *HEIRLOOM GARDENS*
 - 6 c sugar
 - 1 c white vinegar
 - ½ c lemon juice
 - 6 oz liquid pectin
1. Combine peppers, sugar, lemon juice and vinegar, bring to boil, simmer 10 minutes.
 2. Mash all through fine chinois to extract all the juice
 3. Bring juice to rolling boil and add pectin let boil 1 minute
 4. Remove from heat, skim foam and jar
 5. Process for 10 minutes

Chef Demonstrations are sponsored by:

