



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

Chef Demo by Stephen Herman of Haven Restaurant 11/6/10

Warm Chicory Salad with Andouille Vinaigrette

Serves 4

2 heads of mix chicory lettuces (washed)	GREENLEAF FARMS
1 watermelon radish, shaved thin	GREENLEAF FARMS
1 scarlett or other turnip, shaved thin	BURGE ORGANIC FARM
1\2 cup dried cherries	PURE BLISS
1\4 cup mix herbs	GREENLEAF FARMS & HERLOOM GARDENS
4oz Andouille sausage (medium dice)	PINE STREET
2 cloves garlic	
1 hot chili	BURGE ORGANIC FARM
1T whole grain mustard	
1\4 cup sherry vinegar	
1\4 cup extra virgin olive oil	
Salt and pepper	

1. Render andouille over med heat for 3-4 min. Add garlic and chili. Deglaze with mustard and sherry. Add oil and set aside
2. Combine herbs, washed lettuce, turnips and radishes in mixing bowl
3. Toss with warm vinaigrette and season with salt and pepper.
4. Divide among 4 plates and top with cherries

Chef Demonstrations are sponsored by:

