



April 9, 2011 – December 17, 2011
 April 9 – September: Saturdays, 8:30 am to 12:00 pm
 October – December 17: Saturdays, 9:00 am to 12:00 pm

www.peachtreeroadfarmersmarket.com

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

Chef Demo November 5th

Chef Lisa Rochon

Alternative Sides For Thanksgiving

Almost All White Roasted Root Vegetables Serves 6 – 8

- | | |
|--|------------------------------|
| 2 medium or 6 small/baby Yukon Gold Potatoes | MCMULLAN FAMILY FARM? |
| 2 White Carrots | GREENLEAF FARMS |
| 2 Parsnips | |
| 2 White Turnips | GREENLEAF FARMS |
| 4 Hakurei Turnips | BURGE ORGANIC FARM |
| 2 White Radishes | BURGE ORGANIC FARM |
| 2 Medium Yellow Onions | |
| 1/4 lb. Jerusalem artichoke | HEIRLOOM GARDENS |
| 4 – 6 Cloves of Garlic, chopped fine | GREENOLA FARM |
| 1 Tablespoon “Fine Herbs” (Thyme, savory, rosemary, parsley) | |
| 1/2 Teaspoon Tony Chachere’s Seasoning (New Orleans Style Seasoning) | |
| 1/2 Teaspoon Salt | |
| 1/2 Teaspoon Ground Black Pepper | |
| 1/4 Cup Olive Oil | |

1. Wash and Peel Carrots, Parsnips and Turnips. Slice or Cube as desired. Place in bowl.
2. Wash Potatoes and Jerusalem artichoke. Slice or cube Potatoes. Slice Jerusalem artichoke. Add both to bowl
3. Peel Onions. Cut in half lengthwise and slice lengthwise. Add to bowl.
4. Add Garlic, salt, black pepper and olive oil. Toss Well.
5. Line cookie sheet pan with sides with parchment paper. Spread even layer on pan.
6. Bake 350 degree oven approximately 20 – 30 minutes or until fork tender. Taste and add additional salt, pepper and Tony Chachere’s to taste.
7. Place in serving dish and serve warm.



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Savory Sweet Potatoes

Serves 6 – 8

3 – 4 Sweet Potatoes

BURGE ORGANIC FARM

1 Medium Yellow Onion, 1/2 inch dice

2 Cloves Garlic, Chopped Fine

GREENOLA FARM

1 Tablespoon Brown Sugar

1 Teaspoon Fine Herbs

1/2 Teaspoon Tony Chachere's Seasoning

1/4 Teaspoon Salt

1/4 Teaspoon Ground Black Pepper

1/4 Teaspoon Ground Nutmeg

1/4 Teaspoon Ground Cinnamon

1 pinch Ground Ginger

1 – 2 pinches of Cayenne Pepper

Olive Oil

1/2 stick of Butter

1. Wash and Peel Sweet Potatoes. Slice 1/4 inch thick. Place in bowl of cold water.
2. Place about 1/8 inch olive oil in skillet or cast iron pan with lid. Turn heat on medium/low to begin warming.
3. Drain sweet potatoes and pat dry with paper towels.
4. Place potatoes in pan and cover with lid. Let sear and steam for 5 minutes.
5. Lift lid and turn slices over. Cover and let other side sear and steam another 5 minutes.
6. Add chopped onions, garlic and all seasonings except butter to pan. Gently stir. Cover another 3 – 5 minutes.
7. Remove cover and make sure potatoes are fork tender. If potatoes are still a little firm, cover and let steam for another 5 minutes.
8. Add Butter and stir gently. Add Salt, Pepper, and Tony Chachere's to taste.
9. Place in serving dish and serve warm.



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Raw Greens Salad With Vidalia Onion Chutney Bacon Vinaigrette

Serves 6 -8

Salad

6 Cups – Approximately 1/2 Bunch each Mustard Greens, Collards, Kale and Turnip Greens, Broccoli Greens

1 Red Onion, Sliced Thin

1/2 Cup Bacon Bits

PINE STREET MARKET: BACON ENDS

(NOTE: If making salad vegetarian omit bacon)

Dressing

8 oz. Applewood Smoked Bacon (approximately one pack Bacon Ends) **PINE STREET**

6 oz. Vidalia Onion Chutney (2/3 jar Chutney) **FAIRYWOOD THICKET FARMS**

1 1/2 Cups White Wine Vinegar

1/2 Cup Olive Oil

2 Cloves Garlic, smashed

GREENOLA FARM

1/2 Teaspoon Dijon Mustard

1 Teaspoon Tony Chachere's Seasoning

1/4 Teaspoon "Fine Herbs"

Salt and Pepper to Taste

(NOTE: If making dressing Vegetarian omit Bacon and add another 1/2 cup olive oil)

Salad

1. Wash and dry all greens. Chop clean greens into 1/2 inch pieces. Place into bowl.
2. Add thinly sliced red onion to bowl and toss well.
3. Add bacon bits and enough dressing to coat. Toss well.
4. Place in serving bowl and serve alone, as side and/or with cornbread croutons.



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Dressing

1. Cut Bacon End pieces into 1/2 inch pieces. Fry in skillet to render the fat. Place fried bacon on paper towels to drain. Reserve for salad.
2. Place warm bacon fat in bowl (approximately 1/4 cup). Add Vidalia Onion Chutney and whisk together.
3. Add white wine vinegar and olive oil. Alternate whisking each and ending with the vinegar.
4. Add all other ingredients and whisk well until emulsified.
5. Taste for seasoning and add salt, pepper and Tony Chachere's to taste.
6. Dress salad. Garnish with Cornbread Crouton. Keep any extra dressing for table service.
7. Any extra dressing can be kept in a jar in the refrigerator for up to one week.

(NOTE: one can use a food processor to blend the dressing. Follow directions as listed. For Cornbread crouton use Riverview Farms cornmeal.)



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