



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

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

June 25th Chef Demo

Chef Demo by Gerry Klaskala of Aria

“Gagootz” Sicilian Soul Food

Serves 4

Ingredients

Extra Virgin Olive Oil

½ cup Sweet Onion, sliced **RIVERVIEW FARM**

Kosher Salt

1 1/2 cup Yellow Squash **HERITAGE FARM**

peeled and cut into 3/4“cubes, discard soft seedy centers

¼ cup Tomatoes, peeled, seeded and cut into 1” pieces **HEIRLOOM GARDENS**

. Freshly Ground White Pepper

Crushed Red Pepper

Fresh Herbs to Taste **FARMER JEFF**

Preparation

- 1.) Heat a heavy bottomed sauce pan, add olive oil, add onions, reduce heat to medium and cook slowly for 5 minutes.
- 2.) Add squash, stir well and cook for 4 minutes, add tomatoes and seasonings. Continue to cook slowly partially covered for 25-30 minutes. Adjust seasonings.
- 3.) I think the Gagootz tastes best when served somewhere between hot and room temperature. It seems even more delicious when re-heated and served the next day.

- You can substitute zucchini for squash