



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

July 16th Chef Demo

Ford Fry of JCT Kitchen

Farm stand heirloom tomato salad, spicy arugula Bacon, blue cheese vinaigrette

Serves 4 ppl

Ingredients

1 ½ to 2 lbs assorted local tomatoes
 1/3 lb local arugula
 6 ounces good smoked bacon (cut into small cubes)

BURGE ORGANIC FARM
STOKE FARM
PINE STREET MARKET

Dressing:

1 each shallot
 1 Tbs. Dijon mustard
 1 each organic lemon (zests and juice of)
 2 Tbs. sherry wine vinegar
 2 Tbs. EVOO
 Reserved fat from bacon
 4 ounces nice blue cheese (large crumbles)
 Kosher or grey salt and freshly cracked pepper to taste

GREENDALE FARM

Method:

For the dressing: Crisp the bacon cubes and set aside on towels for later. Reserve the fat to finish the dressing.

Using an appropriate sized mixing bowl, whisk together the shallot, Dijon, lemon chopped zests and juice, and vinegar. While whisking, slowly drizzle in the olive oil.

Just before serving, while whisking, drizzle in the bacon fat (make sure it is slightly warm and not solid).

Fold in the blue cheese and season to taste with salt and pepper.

Slice, ¼, ½, wedge, or however you want to cut the tomatoes. Place an assortment on each plate and season with grey salt and freshly cracked pepper. Top with the bacon and some of the dressing. Toss the arugula with the reserved dressing to taste, season with salt and cracked pepper and top tomatoes.