



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

September 17th Chef Demo

Kevin Gillespie of Wood Fire Grill

Indian-Spiced Delicata Squash

Serves 4

2 Delicata squash	RIVERVIEW FARMS
2 oz. oyster mushrooms, 1 large handful	INDIAN RIDGE
½ onion	
3 cloves garlic	BURGE FARM
2" piece fresh ginger	INDIAN RIDGE
1 hot pepper (jalapeno or serrano)	BURGE FARM
½ cup filet beans, about 1 small handful	HENNESSY FARM
2 firm tomatoes	INDIAN RIDGE
4 sprigs Cilantro	HEIRLOOM GARDENS
2 scallions	HEIRLOOM GARDENS
1 tablespoon Madras yellow curry powder	
1 can coconut milk (not sweetened)	
¼ cup grated unsweetened coconut	
1 teaspoon honey	HIDDEN SPRINGS
Lime juice to taste	
Salt, to taste	



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Prepare your vegetables:

1. Cut the squash in half lengthwise. Using a spoon, scrape out the seeds and discard.
2. Cut the squash into ¼" thick half moons.
3. Trim the mushrooms, removing any woody stem ends and cut or tear into bite sized pieces.
4. Cut the onion in half root end to stem end and cut into long, thin strips.
5. Peel the garlic clove and trim off the hard root end. Slice the garlic crosswise into very thin slices.
6. Peel the ginger and grate on a microplane to make 1 tablespoon.
7. Slice the pepper into rings.
8. Blanch and shock the beans and cut into 2" pieces.
9. Blanch and peel the tomatoes. Seed and dice.
10. Coarsely chop the cilantro.
11. Thinly slice the scallions

To make the squash:

Heat a large sauté pan over high heat and add just enough oil to coat the bottom of the pan. Heat until the oil is smoking. Add the squash. Do not shake the pan-this will ensure good caramelization. Cook until the squash is starting to brown, about 2 minutes. Add the mushrooms and toss to combine. Cook until the mushrooms begin to brown, about 2 more minutes. Add the onion, garlic, ginger, pepper and green beans and continue cooking until the onions are translucent, about 1 minute. Add the curry powder and toss. Cook another minute over high heat to toast the curry powder. Lower the heat and add the tomatoes, coconut milk, coconut and honey and toss to combine. Cook until the sauce begins to thicken, about 2 minutes. Remove from the heat and season with lime juice and salt to taste. Garnish with cilantro and scallions.