



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 9th Chef Demo

Todd Ginsberg of Bocado Restaurant

Late Summer Squash Salad

Serves 4

2 Trombocinco - cut in 1/2" half moon shapes	GREENOLA FARM
1 yellow squash - cut in 1/2" half moon shapes	RIVERVIEW FARM
2 cloves garlic whole	GREENOLA FARM
1 pint cherry tomatoes -sliced in ½	INDIAN RIDGE FARM
2 Lg. handfuls Arugula - large bite size pieces	ABUNDANT HARVEST GARDEN
1/2 # Montasio cheese - use veg peeler to shave	GREENDALE FARMS
Lemon Verbena or lemon thyme to taste	HEIRLOOM GARDENS
S+P to taste	

Sauté squash in very hot sauté pan with evoo. Season and add 2 garlic cloves. Cook until very al dente and then spread out and cooling tray. When squash is cool toss with remaining ingredients and serve.

Red Wine Vinaigrette

2 Tbsp evoo (extra virgin olive oil)	
6 Tbsp red wine vinegar	
1 clove garlic minced	GREENOLA FARM
1 tsp dijon	

Mix all and adjust seasoning with salt & pepper till it tastes good to you.