



**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](http://www.peachtreeroadfarmersmarket.com)

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

## August 6<sup>th</sup> Chef Demo Justin Burdett of Miller Union

### Pepper Hot Sauce

2 cups peppers  
2 ½ cups cider vinegar  
4 cloves garlic  
1 tblspn Kosher salt  
1 tblspn Sugar

**Burge Farm**

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Local sweet and hot pepper hot sauce: take 2 cups of your favorite peppers from the market and de stem them and chop them up seeds and all and put into a small sauce pot, to the pot add 2 1/2 cups of cider vinegar, 4 whole cloves of garlic skin removed, 1 tbl kosher salt, and 1 tbl sugar. Cook over med high heat for about 5 to 8 mins. Add to a blender and blend on high for about 3 min, till smooth puree is formed. Once puree is made put in a 1qt mason jar and refrigerate for up to 2 months. For a more sweet hot sauce a 1 tbl more sugar and throw a few more sweet peppers in your mix as opposed to hot ones.