



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

May 27th Chef Demo – Pickle It!

Canning with Linton Hopkins of Restaurant Eugene

Pickled Beets 6 -7 qts

10 pounds large red beets
5 pounds onions
1 gallon cider vinegar
12 lemons, juiced
6 cups water
6 cups sugar
2 Tbsp. black peppercorns
2 Tbsp. kosher salt
1/8 pound parsley/tarragon/dill

Procedure:

1. Steam the beets until tender and remove the skins. Slice the beets and onions ¼" thick.
2. In a large pot combine the vinegar, lemon juice, water, sugar, black peppercorns, and salt then bring to a boil. Add the beets and onions and simmer for five minutes.
3. Ladle the beets and liquid into sterilized jars and process for 25 minutes at 212F.

Chow Chow

10 ea green bell peppers, small dice
10 ea red bell peppers, small dice
4 ea large green tomatoes, small dice
4 ea large sweet onion, small dice
1 ea large head green cabbage, small dice
One half cup salt



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

Combine all veggies with salt, mix well. Place in sieve over a large bowl and let drain refrigerated for 24 hours. Dump out the water that collects in the bowl. Rinse and drain.

6 c sugar

4 c white wine or cider vinegar

2 c water

1 tbl red pepper flakes

2 tbl mustard seeds

3 tsp celery seeds

2 tsp ground ginger

1.5 tsp ground turmeric

3 tsp dry mustard

1. Bring sugar, water and vinegar to boil. Add remaining ingredients, bring to simmer and cook for around 1 hour or until thickened to desired consistency.
2. Put drained veggies into sterilized jars leaving an inch of head space. Pour pickling mixture over veggies leaving a ½ inch of head space. Remove air bubbles. Adjust 2 part lid cover and process for 30 minutes at 180 degrees.
3. Store in cool, dark place for 2 weeks before eating.

One of the things that makes Chow Chow so great is you can substitute cauliflower, carrots, pepper, onions, corn almost any vegetable you enjoy. Chow Chow is great on grilled sausages, hamburgers, fish, or as a side dish.



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

Pickled Green Tomatoes - 3 qt jars

- 1 onion sliced thinly
- 1 red bell pepper thinly sliced
- 3 lbs green tomatoes cut into wedges
- 6 ea garlic cloves
- 6 ea small red chile
- 3 c sugar
- 2 tbl kosher salt
- 4 c cider vinegar
- 4 tsp mustard seeds
- 2 tsp whole cloves
- 2 tsp celery seeds
- 2 tsp whole allspice

1. In a large bowl, combine, onion, bell pepper and tomatoes and pack into jars
2. Place 2 garlic cloves and 2 chilies into the 3 qt jars
3. In a large saucepan, bring sugar, vinegar, mustard seeds and allspice to boil. Pour over produce and seal jars
4. Process in hot water bath.
5. Eat in two weeks, will keep for 6 months.

Bread & Butter Pickles around 4 to 5 pint jars

- 3 qts Sliced Pickling Cucumbers, sliced 1/4 inch thick
- 1 gal water
- 1/2 cup kosher salt

Dissolve salt into water and soak cucumbers in salt water for 24 hours. Drain and reserve cucumbers, discard water.



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

4 c cider vinegar

4 c sugar

Combine and dissolve sugar over low heat (do not boil). When sugar is dissolved stir in:

1 tsp turmeric

2 tsp yellow mustard seed

2 tsp celery seed

2 tsp cracked black pepper

1/2 qt thinly sliced onions

drained cucumbers

Stir all the ingredients gently together and bring up to a boil. Make sure that all the cucumbers have been stirred into the hot brine. The volume will shrink as the cucumbers cook. Turn off heat and ladle into hot sterilized canning jars. Fill the brine and cucumbers to 1/2 inch from the top. You will have leftover brine which is good for salad dressings and marinade. Wipe the rim and softly tighten top. Place jars into boiling water, making sure the top is covered and the glass jars are lifted from the bottom of the pot. Boil for ten minutes, remove the jars from the water and let cool at room temperature. May be eaten immediately but **taste best when allowed to age for at least two weeks. Will keep 12 months.**