



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

June 4th Chef Demo Hugh Acheson of

Empire State South, Five & Ten, the National, Gosford Wine

Poached Salmon Salad Over Fresh Komatsuma, Radish, Fennel Salad

Serves six

Fennel, komatsuma and radish salad

- | | |
|--|---------------------------|
| 1 cup komatsuma leave and stems chopped finely | BURGE ORGANIC FARM |
| 1/2 cup shaved fennel, core out, against the grain | HEIRLOOM GARDENS |
| 1/2 teaspoon kosher salt | |
| 2 tablespoons lemon juice | |
| 3 tablespoon olive oil | |
| 1/2 cup shaved radishes | FARMER JEFF |

Place cut fennel in a mixing bowl and add the salt. Add the lemon juice and olive oil, stir to combine, and let sit at room temperature for one hour. Add komatsuma and radishes to finish. Toss to combine.

Poached salmon salad

Poaching liquid

- | | |
|---------------------|---|
| 1 cup white wine | |
| 1 cup chicken stock | |
| 4 cups water | |
| 1 sprig tarragon | |
| 1 sprig fresh thyme | HEIRLOOM GARDENS & FARMER JEFF |
| 1 bay leaf | |



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4 peppercorns

1 lemon, sliced thinly

1 tablespoon unsalted butter

2 shallots, minced

1 pound wild salmon filet, skin off (sockeye would be great!)

Combine the wine, stock, water, tarragon, thyme, bay, peppercorns, lemon, butter, shallot and salt in a wide pot and bring to a simmer. Add salmon and poach at a bare simmer for 8 minutes for every inch of thickness... Remove fish from poach liquid and let cool. Break up the fish into a bowl with your hands.

2 capers, chopped

2 tablespoons minced shallot

1 tablespoon lemon juice

1 cup crème fraiche

Atlanta Fresh Creamery

1 cup plain yogurt

Atlanta Fresh Creamery

2 tablespoons freshly chopped dill

Heirloom Gardens

1/2 teaspoon kosher salt

freshly ground pepper

Place the capers, shallot, lemon juice, crème fraiche, yogurt, and dill in a bowl and mix well. Add the salmon. Toss well and season with salt and pepper.

To plate place a pile of the salmon salad on a plate and then top with the vegetable salad.

Hugh's blog is hughacheson.blogspot.com & Hugh's first cookbook titled *A New Turn in the South*, published by Clarkson Potter is due to hit the shelves this October!