



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

October 8th Chef Demo

Steven Satterfield of Miller Union

Radish, Arugula & Butter sandwiches

1 baguette
 4 tablespoons butter
 1 handful arugula
 1 bunch radishes, thinly sliced
 coarse salt and freshly ground black pepper
 Extra virgin olive oil
 chives, tarragon, parsley or other delicate herbs

H&F Bread

Heirloom Gardens
Burge Organic Farm

Heirloom Gardens

Soften butter at room temperature. Slice baguette lengthwise and butter liberally. Layer sliced radishes onto the butter and sprinkle with salt, pepper and herbs. Add arugula and drizzle with olive oil. Press the halves together and wrap with plastic or wax paper until ready to serve.

Radishes & Feta

Watermelon and Summersicle radishes, thinly sliced if large or sliced into bite size pieces if small, and placed in ice water
 1/2# goat's milk feta
 4 tablespoons buttermilk
 coarse salt and freshly ground black pepper
 chervil or radish tops
 olive oil for garnish

Burge Organic Farm
Decimal Place Farm

Il Bel Cuore

whip the feta and buttermilk together until smoother consistency. Place the feta mixture into a small serving bowl and garnish with salt, pepper, herbs & olive oil. Serve chilled radishes alongside

Black Radish Puree, Hakurei turnips & their greens, Bacon lardons

Black Radish Puree

1# black radishes, peeled and sliced
 1/2 small local onion, roughly chopped
 1 clove garlic, sliced
 2 cups stock (vegetable or chicken)
 1/2 cup fresh cream
 2 tablespoons butter
 salt and pepper to taste

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Heat all ingredients together until radishes are tender. Blend until smooth and taste for seasoning. Reserve some liquid before blending and only use if needed.

Bacon Lardons

PINE STREET

1/2# slab bacon cut into cubes

Cook on low heat in a skillet until fat is rendered and bacon is crispy. Reserve fat for cooking turnips

Pan Roasted Hakurei Turnips

GREENLEAF FARMS

1 bunch hakurei turnips, halved
 bacon fat from cooking lardons
 kosher salt

Toss ingredients together and roast in hot oven (400F) for 5-10 minutes, just until tender or pan roast until tender.

Sautéed Greens

GREENLEAF FARMS

2 bunches hakurei turnip greens, trimmed and washed
 1/2 small local onion, finely diced
 1 clove garlic, finely chopped
 1 tablespoon butter
 1 tablespoon extra virgin olive oil
 salt and pepper to taste
 vegetable or chicken stock to moisten the pan

BURGE ORGANIC FARM

Heat the butter and olive oil in a skillet on medium heat (you can use the same skillet that you cooked the bacon in), and then cook the onion and garlic together with a pinch of salt and pepper until wilted. Add the greens and a little bit of stock and cook until tender about 3-5 minutes. Add a little stock to moisten the pan if needed. taste for seasoning

On the base of the plate, spoon 1/4 cup of the radish puree. Place the greens on top of the puree and then top with roasted hakurei turnips and bacon lardons. Finish with a squeeze of fresh lemon to add a top note of acidity if desired.