



**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

## May 14<sup>th</sup> Chef Demo

### Raw Georgia Pecan Pate with Local Seasonal Crudité's

#### Chef David Sweeney

Note: This recipe needs to be started a day in advance, but requires very little last minute preparation.

2 cups of whole raw pecans

**McMullan Farm**

1 teaspoon sea salt

2 tablespoons white balsamic vinegar (or other mild vinegar)

1 1/2 tablespoon honey

**Hidden Springs**

2 tablespoon lemon juice

pepper to taste

seasonal veg of your choice (anything you can chop works)

2 tablespoons minced green garlic

**Farmer Jeff**

Radishes

**Stoke Farm**

Carrots

**Stoke Farm**

Hakurei Turnips

**Burge Farm**

1/2 tablespoon sweet paprika

2 tablespoon cilantro

Pita

**H&F Bread**

Bok Choy

**Sun Dogs**

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**Preparation:**

Put the pecans in a bowl and add cold water till nuts are covered completely. Cover the bowl and refrigerate for 12 to 14 hours. Drain and rinse the pecans under warm water.

Place the nuts in a blender with the honey, salt, vinegar and lemon juice. Blend on high for several minutes, until very smooth.

Transfer to clean glass bowl.

Stir in raw chopped vegetables.

Spread on pita or firm, tender leafy greens like bok choy or endive.

Top with a sprinkle of cilantro and sweet paprika and serve

This makes a fabulous vegetarian appetizer that is easily made gluten free by using the bok choy leaves in place of pita.