



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

August 6th Chef Demo Justin Burdett of Miller Union

Sausage with Roasted Eggplant and Peanut Puree, Garnished with Tomato and Crispy Potatoes

Serves 4

4 Eggplant
 1 clove garlic
 ½ cup roasted peanuts
 1 lemon
 1 cup EVOO

**Farmer Jeff
 Burge Farm**

Puree: score and roast 4 medium sized eggplant whole for about 40 to 45 min at 325 until fork tender. Once cooked and cooled well enough to handle scrape all of the tender insides out discarding the skin. Add eggplant, 1 clove of garlic, 1/2 cup of roasted peanuts, juice of 1 lemon and 1 cup evoo to a food processor or blender and blend until smooth, and set aside

1 pound rose gold potatoes
 Canola oil

McMullan Family Farm

Crisp potato: wash the skin off very well to get rid of any dirt and slice as thin as possible either with a knife or a mandolin. Heat a small heavy duty pot of canola oil up to 300 degrees and drop a few slices of potato in and fry till golden brown, pull out of oil when golden and drain on a paper towel till cooled

2lbs ground pork
 1/2 cup local sweet onions fine diced
 1 tbl minced garlic
 1/2 cup padron peppers seeded and fine diced
 1 tblsn fresh basil chopped
 2 tbl kosher salt
 1 tsp ground black pepper
 Tomatoes -2 large

Country Gardens

**Burge Farm
 Burge Farm
 Heirloom Gardens**

Hennessy Farm

Add every thing to a mixing bowl and mix by hand for 1 to 2 min until everything is mixed well, from this point you can either serve the sausage in a patty form or if you have the equipment you can case the sausage.

Pick your favorite variety of heirloom tomato and dice top puree with cooked sausage and chopped tomato.