



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

April 30th Chef Demo

Shrimp & Grits topped with Spring Pea Shoots and Herbs

Linton Hopkins of Restaurant Eugene

Serves 4

Grits

Riverview Farm

24 shrimp (6 per person) (peeled and deveined)

Sweet Savannah Shrimp

8 pieces bacon (cooked and crumbled)

Pine Street Market

1 medium onion (small dice)

1 stalk celery (small dice)

1 green bell pepper (small dice)

1 tbl. Green garlic (finely chopped)

Farmer Jeff

3 tbl. parsley (finely chopped)

¼ cup sherry

1 cup shrimp stock

Sweet Savannah Shrimp

4 tbl. butter

salt and pepper to taste

1 cup washed pea shoots

Farmer Jeff

Fennel Fronds

Heirloom Gardens

- 1) Cook grits according to Riverview Farms instructions. Finish with 3 tbl. butter, season to taste and reserve warm.
- 2) Sauté onion, celery and green bell pepper until translucent.
- 3) Add garlic, bacon and shrimp cook 1 minute.
- 4) Add sherry, shrimp stock and let come to boil, cook 1 minute.
- 5) Remove shrimp and reserve warm. Finish sauce by swirling in butter, season to taste.
- 6) Place a small amount of grits in center of plate. Top with 3 shrimp, ladle sauce over top and garnish with parsley and pea shoots.