



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

May 7th Chef Demo

Chef Scott Serpas of Serpas True Food

Spring Radish New Potato Chopped Salad

Serves 6 to 8 ppl.

6 ea	Radishes (sliced)	Sun Dog Farms
4 ea	new potatoes (boiled and sliced)	Heritage Farms
1ea lg.	Carrots (thinly sliced)	McMullan Farms
6oz	Salad Mix	Greenola Farms
½ ea	Red onions (thinly sliced)	
½ cup	Sugar snap peas (blanched and shocked)	Heirloom Gardens
¼ cup	Montasio cheese (grated)	Greendale Farm
6ea	Mint leaves (chiffonade)	Farmer Jeff

Prep for new potatoes

Add new potatoes to pot and cover with water. Add 2 tsp. of liquid crab boil to water as well as 3 tsp. kosher salt. Boil until fork tender. Times may vary depending on size.

See next page for dressing



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Serpas Green Goddess Dressing

½ cup	Basil	Heirloom Gardens
2 Tbl.	Parsley	Farmer Jeff
½ Tbl.	Shallots	
2 stalks	Wild garlic	Hennessy Farm
2 tsp.	jalapeno	
¾ cup	mayo	
1 ea.	Lemons (juice of)	
3 Tbl.	Rice vinegar	
2 Tbl.	Water	
2 Tbl.	Olive oil	
	salt to taste	

*Place all ingredients (except oil and water) into a blender. Puree until smooth. Turn blender down and slowly add oil and water. Season with salt.