



**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

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Cathedral of St. Philip | 2744 Peachtree Road NW | Atlanta, GA 30305

## April 23<sup>rd</sup> Chef Demo

### Salad of Spring Greens, Peas, Radishes Served with Warm Bacon Dressing and topped with Edible Flowers

By Chef Jay Swift of 4<sup>th</sup> & Swift

4 handfuls spring salad mix	<b>Greenola Farms</b>
6 radishes sliced thin	<b>Indian Ridge Farm</b>
1 handful of sugar snap peas	<b>McMullan Family Farm</b>
1 tsp fine chopped fresh thyme	
A sprinkle of edible flowers	<b>Indian Ridge Farm</b>

#### Dressing

4 shallots minced	
1 tsp Dijon mustard	
¼ cup aged sherry vinegar	
½ cup canola or other light vegetable oil	
½ cup extra virgin olive oil	
Salt and cracked black pepper	
4 slices of bacon, diced, cooked in a frying pan, reserve fat	<b>Pine Street Market</b>

- 1) Place the cooked diced bacon in a mixing bowl with just some of the fat, discard or save the rest
- 2) Add minced shallots, mustard, vinegar and whisk
- 3) Slowly add both oils and season to taste with salt and pepper.
- 4) Return dressing to bacon pan to warm lightly if necessary (not hot)
- 5) Arrange greens, peas & radishes, drizzle dressing on salad as desired. Top with edible flowers.