



**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

## June 11<sup>th</sup> Chef Demo

### CALABAZITAS CON ANCHO Y LIMON Squash with Anchovies & Lemon

By Hector Santiago of Pura Vida, Burro Pollo, and Super Pan

Serves 4-6

3 each	spring squash	BURGE ORGANIC FARM
1 can	Spanish Anchovies in Oil	
3 each	garlic cloves	GREENOLA FARM
2 each	spring onions, thinly sliced and chilled in ice water	GREENOLA FARM
3 each	lemons	
3 each	chile peppers, thinly sliced and chilled	HEIRLOOM GARDENS
4 oz	Gruyere cheese, in ribbons	GREENDALE FARM CHEESE
seasonal herbs, picked fresh & cleaned	FARMER JEFF, HEIRLOOM GARDENS, GREENLEAF	
1 bunch	arugula	FARMER JEFF
	salt	
½ cup	Spanish olives, slivered	

1. Clean squash and slice thinly or julienne depending on the shape
2. Lightly salt the squash and drain the liquid as it sweats
3. arrange squash in a thin layer on a large platter
4. make a garlic paste (chef will demo) and add the anchovy oil (from the can) to the garlic paste
5. add the zest of two lemons to the paste, then the juice of them to make a vinaigrette
6. season the squash by drizzling ½ of the vinaigrette over it
7. layer with spring onions, chilies, olives, arugula & cheese
8. layer the anchovies, then cheese, and serve.