



**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

## August 13<sup>th</sup> Chef Demo

**Chris Hall of Local Three**

### Summer Garden Pasta

Ingredients:

1 pound fresh orecchiette	Costa's Pasta
½ pound Italian sausage	Riverview Farm
3 roasted peppers, julienned	Burge Farm
3 small eggplants, cut into cubes	Hennessy Farm
½ pound okra, cut into quarters	Farmer Jeff
1 pint cherry tomatoes, cut in half	McMullan Family Farm
2 head garlic, minced	Greenola Farm
¼ pound hard cheese Gruyere , for grating	Greendale Farm
1 cup extra virgin olive oil	
1 lemon	
Fresh basil, chiffonade	Farmer Jeff

Pour a drink! This will immediately and exponentially increase the odds of everything turning out well. In a sauté pan over medium heat, add Italian sausage and cook until done. Drain excess fat. Set sausage aside. Bring a stock pot of salted water to a boil. Add orecchiette and cook until al dente. Over medium heat, sauté minced garlic in 2 tbsp EVOO. Add eggplant and okra, cook until tender or about 3 minutes. Add peppers, cherry tomatoes and sausage, cook until warmed through. Add pasta & basil, sauté until warm. Squeeze lemon into pan. Season to taste with salt & pepper. Grate cheese onto pasta. Serve.