



**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 16<sup>th</sup> Chef Demo

### Swiss Chard, Pilaf & Feta Bruchetta

By Sheri Davis of Sheri Davis Catering

Serves 8

1 Bunch Swiss Chard, cleaned & Julianne	<b>Heirloom Gardens</b>
2 Tsp Chopped Parsley	<b>Heirloom Gardens</b>
2 cups Cooked pilaf	<b>Garlic Clove Foods</b>
4oz Feta Cheese	<b>Decimal Place Farm</b>
2 Baby onions, minced	Burge Organic
1 Sprig wild garlic, minced	Indian Ridge or Burge Organic
1 Lemon zest & Juice	
Olive oil	Il Bel Cuore
Salt & Pepper	

Lightly sauté onion and garlic with olive oil. Add julienned swiss chard. Toss for one minute add fresh lemon juice & parsely. Take cooked pilaf (cook as package directs) and add to sautéed veggies. Place on a sliced baguette and garnish with feta cheese, lemon zest and parsely.

Makes a great appetizer or serve as an accompaniment to seared fish, roasted chicken, beef, pork or tofu!

ENJOY!