



**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

## Nov 19<sup>th</sup> Chef Demo by Ryan Smith of Empire State South

### Thanksgiving Sausage Roulade

#### FOR THE SAUSAGE BASE

4 lbs.	lean pork	<b>Riverview Farms</b>
1.25 lb.	fat back,	<b>Pine Street Market</b> – Special order only
36 gm.	Kosher Salt	
6 gm.	Cure #1	<b>Pine Street Market</b> - Special order only
20 gm.	Garlic, chopped	<b>Greenola Farm</b>
6 gm.	Black pepper, fresh ground	
3 gm.	Juniper berries, ground	
3 gm.	Ginger, fresh chopped or finely ground	

Season the pork with the salt and the Cure #1. **Cure #1** consists of salt and sodium nitrite only. The nitrite keeps the meat safe for a short period of time, and keeps the meat a nice red color as well as give it that "cured" taste. This is used in products that are made and then cooked and eaten quickly like fresh sausages.

Keeping the pork cold, let rest for 30 minutes. Chop pork & fat back to fit through the meat grinder. Grind the meat through the largest die. Mix all the spices and the fat into the meat and grind again through the smallest die. Still keeping it cold, mix the sausage base for 5 minutes until sticky. **KEEP SAUSAGE COLD AT ALL TIMES.**

#### FOR THE ROULADE

2 lbs Bacon Pine Street Market

On a sheet of plastic wrap slices of bacon going left to right. Create a cylinder of sausage base across the middle of the bacon slices going the opposite direction of the bacon slices. Wrap the bacon around the sausage using the plastic wrap to help shape it into a tight cylinder. Tighten the ends of the plastic to make the roulade even and tight. Chill for 30 minutes.



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### **FOR THE VEGGIES**

1 ea	large head of cabbage	Riverview Farms
4 ea	Yukon potato	McMullan Farm
1 ea	head of garlic	Greenola Farms

Large dice the cabbage and the potato. In a mixing bowl toss with 4 tbsp. olive oil and 2 tbsp. kosher salt. Place the veggies in a large roasting pan and put in a 415 degree oven. Roast for 20 minutes and take out.

Cooking Roulade: Make some room in the middle of the roasting pan of veggies for the roulade of sausage. Unwrap the sausage from the plastic and place in the roasting pan, bacon seam side down. Roast the sausage for 20 minutes and check the temperature. Looking for an internal temperature of 150 degrees. Let the roast rest for 15 minutes. Slice and serve with the veggies.

### **Time savers substitution options:**

1. Use pork shoulder to replace lean pork & fat back
2. Use Pine Street Bacon Burger to replace the sausage base add the spices as suggested, cure and salt are not needed.
3. Cook links Toulouse sausage from Pine Street or Knockbrauts from Spotted Trotter and cook with pre-roasted veggies.