



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 27th Chef Demo

Jenn Robbins of Avalon Catering

Warm Potato Salad

with Tasso Ham, Okra, Roasted Poblano Peppers & Onions

Ingredients:

2 lbs Rose Gold potatoes
 2-3 Poblano peppers, roasted
 3 ea Small onions, roasted
 5-6 pc. Heirloom okra
 1 T Vegetable /canola oil
 3 oz Tasso ham

MCMULLAN FAMILY FARM
BURGE FARM
BURGE FARM
FARMER JEFF

SPOTTED TROTTER

Dressing:

2 T whole grain mustard
 2 T sherry vinegar
 1T honey
 ¼ c olive oil
 1 T basil, minced
 1T oregano, minced
 1T kosher salt
 ¼ t black pepper, fresh ground

HIDDEN SPRINGS

HEIRLOOM GARDENS
HEIRLOOM GARDENS



Method:

To make the dressing, whisk all of the ingredients together. You may choose to season the dressing or season the salad once mixed to taste. Set aside.

Cover potatoes with cold salted water and bring to a boil. Cook until they are just fork tender, and cool immediately. Once cool, cut into 8ths or quarters depending on the size, then set aside.

Meanwhile, peel the roasted peppers and onions. De-seed the Poblanos and chop with the onions. Slice the okra very thin (we will be using them raw, so thinner is better!), then set the onions, peppers, and okra aside.

Next, dice the Tasso ham (a bruinoise is ideal, but small dice is fine, and don't worry if the sizes are not uniform). Heat a large sauté pan and add the Tasso and vegetable oil. Begin to render out some of the pork fat, then add the potatoes. Cook the potatoes until they are slightly browned and warm, then turn out into a mixing bowl. Add the remaining ingredients and dressing. Check the seasoning and serve. Makes about 4 cups.

Enjoy!