

Carrboro Farmers' Market

SOUTHERN FARE

**Featuring Farm Fresh Recipes from 6 Local Chefs
Who Regularly Shop at the Carrboro Farmers' Market!**

Purple Hull Pea Salad with Marinated Heirloom Tomatoes & Cucumbers with Dried Goat Cheese & Fresh Basil

From

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Elaine's on Franklin – Chapel Hill

Field peas:

2 lbs shelled field peas*
1 yellow onion*
1 carrot*
2 ribs celery
6 cloves garlic*
1 or 2 jalapenos*
2 bay leaves
1 qt chicken* stock
Salt to taste

In heavy saucepot sweat mirepoix (onion, carrot, celery) in olive oil (or butter) then add garlic, jalapenos, and bay.

Rinse peas and add to pot. Cover with stock, bring to a boil and reduce to low simmer. Stir often—skimming impurities off of the top. After 6 or 8 minutes check doneness until just cooked through. Season with salt to taste. If not eating immediately, chill and reheat later, or serve cold.

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and Wednesday afternoons until October 17, 2007
Southern Village Farmers' Market Thursday afternoons May 1 – August 28, 2008**

Tomatoes and Cucumber:

2 tomatoes*
2 cucumbers*
1 small sweet onion*
1 clove garlic*
1 c. cider vinegar
Salt & pepper

Dice tomatoes, cucumbers and onion. Add minced garlic and cover with cider vinegar. Let sit and stir for 1–2 hours and season with salt and pepper.

To finish:

Chiffonade of basil*
Aged goat cheese*

Stir basil into peas or marinated vegetable or both.
Fill bowls with peas, spoon marinated vegetables on top and shave goat cheese to finish.

** Seasonal ingredients available at the Carrboro Farmers' Markets*

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