

Carrboro Farmers' Market

SOUTHERN FARE

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

Local Fresh Tomatoes with Ranch Dressing and Bacon

From

Damon Lapas

The Barbecue Joint - Chapel Hill

1 lb. Fresh local tomatoes*
4 slices Molasses Cured Shoulder Bacon*
1/4 cup homemade ranch dressing

To make ranch dressing, stir together:

1 cup buttermilk
1 cup mayonnaise
1 cup sour cream
1 bunch scallions*, chopped
1/2 cup chopped parsley*
1 tablespoon cider vinegar
Zest & juice of 1 lemon
1 clove garlic*, minced
Salt, to taste

Dice and render bacon. Drain on paper towels.

Chop tomatoes into bite sized pieces and distribute among 4 serving bowls. Top with ranch dressing and bacon pieces. Serve to your hungry hounds.

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

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**Carrboro Farmers' Market open Saturday mornings until December 22
and Wednesday afternoons until October 17, 2007**

Southern Village Farmers' Market Thursday afternoons May 1 – August 28, 2008