



# FARMERS & FISHERMEN PURVEYORS' JULY 6, 2020 EDITION

*Proudly taking care of you and your family in your Greater Atlanta neighborhood*

## BEEF BURGERS, BRONZINI, AND SUPPORTING LOCAL CHEFS, BAKERS, AND BUSINESSES

### DON'T FORGET YOUR BUNS

BUY ANY BOX OF BEEF BURGER PATTIES  
AND GET 1 PACKAGE OF LOCALLY-BAKED  
BUNS FOR FREE!



### 6OZ GROUND BURGER BEEF PATTIES

5 (6oz) per pack | 3 packs per box | 29.50/box

### 6OZ FARMERS' SPECIAL 'BBB' BURGER WITH BEEF BRISKET, PORK BOSTON BUTT, & ADAM COX BACON

5 (6oz) per pack | 6 packs per box | 79.50/box

### 4OZ HORMONE-FREE GROUND BEEF PATTIES 5LBS

5 per pack | 4 packs per box | 29.50/box

### 4OZ HORMONE-FREE GROUND BEEF PATTIES 10LBS

10 per pack | 4 packs per box | 52.50/box (Value Box)



## FRESH FISH OF THE WEEK - BRONZINI FROM SPAIN



### BRONZINI FILETS FROM SPAIN

4 (approx. 5-7oz) filets | 24.95/pkg



## ATLANTA CHEFS' PANTRY™

As we shared with WSBTV this past weekend, we are committed to supporting our local Restaurant Partners by promoting their chefs, products, and recipes. We are proud to offer you a taste from some of the most talented and acclaimed Atlanta chefs and restaurants.

### CHEF PAT PASCARELLA OF THE WHITE BULL (DECATUR, GA)

#### DRY PASTA, GEMELLI 250G

250g per pack | 6.95/bag

#### DRY PASTA, TORCHIETTO 250G

250g per pack | 6.95/bag

#### DRY PASTA, FUSILLI 250G

250g per pack | 6.95/bag

#### DRY PASTA, LUMACHE 250G

250g per pack | 6.95/bag



### CHEF BRIAN CRAIN OF GOOD WORD BREWING & YOUR HOUSE

#### STRAWBERRY & PINK PEPPERCORN JAM

28oz jar | 9.95/each

#### BURGER PICKLES

16oz deli jar | 7.95/each

#### BBQ SAUCE

16oz bottle | 7.95/each



### CHEF JEB OF TINY LOU'S (PONCEY-HIGHLAND, GA)

#### FOIE GRAS TORCHON

1Approx. 3.5oz-4oz per piece | 35/each



## CHEF JARED OF THE ALDEN (CHAMBLEE, GA)

### BLACK ONION JAM

4oz jar | 11.95/each

### RED ONION MARMALADE

4oz jar | 9.95/each



## CHEF WILLIAM SIGLEY OF HAMMOCK'S TRADING COMPANY (SANDY SPRINGS, GA)

### COCKTAIL, TARTAR, & REMOULADE SAUCES (COMING AGAIN SOON!)

8oz bottles | 6.50/each



## CHEF HOWARD GARNEL AND HIS TALENTED TEAM OF PROOF OF THE PUDDING (GREATER ATLANTA, GA)

### THYME SMASHED POTATOES

1.5lbs per pack | 12.95/each

### SMOKED CHEDDAR SHELL PASTA

1lb per pack | 12.95/each

### GLAZED PECAN GREEN BEANS

1lb per pack | 12.95/each

### BALSAMIC BRUSSEL SPROUTS

1lb per pack | 12.95/each

### ROASTED ROOT VEGETABLES

1lb per pack | 12.95/each

### THE ORIGINAL "PROOF" BROWNIES (BACK SOON!)

1lb per pack | 12.95/each

### BOURBON PECAN BREAD PUDDING

1lb per pack | 12.95/each



## ROASTED PEACH COBBLER

11lb per pack | 12.95/each

## SKILLET CHOCOLATE CHIP COOKIE

11lb per pack | 12.95/each

## LINTON HOPKINS OF HOPKINS & COMPANY (GREATER ATLANTA, GA)

### KEY LIME PIE

1 per pack | 25.95/each

### PECAN PIE

1 per pack | 25.95/each

### CINNAMON APPLE PIE

1 per pack | 25.95/each

*proof of the pudding*



## LOCAL SUPPLIER PARTNERS

At Farmers & Fishermen, we recognize and embrace the tremendous importance of supporting local farmers, bakers, and businesses. We are all in this together, and we are proud to give back wherever possible.

## PURPOSEFUL PECANS (GEORGIA GROWN) SUPPORTING MEALS ON WHEELS

### SWEET HEAT PECANS 80Z

8oz per pack | 17.95/each

### CINNAMON ANISE PECANS 40Z

4oz per pack | 9.95/each



## FARMERS' MUSHROOM BOX

### 1/2LB SHITAKE & 1/2LB OYSTER MUSHROOMS GROWN IN ELLIJAY, GA

11lb box | 9.95/box



## **THE KIKOV'S LOCAL BAKERY (CHAMBLEE, GA)**

**BRAIDED CHALLAH (BAKED FRESH THURSDAY FOR SHABBAT OR FRIDAY NIGHT DINNER / SATURDAY MORNING FRENCH TOAST!**

1 loaf | 6.95/each

### **HOT DOG BUNS**

6 per pack | 2.95/each

**HAMBURGER BUNS (BUY ANY BOX OF BURGERS, AND TRY THESE OUT FOR FREE!)**

6 per pack | 3.95/each



## **GLOVER FAMILY MILK PRODUCED IN THEIR MOUNTAIN FRESH CREAMERY**

### **(CLERMONT, GA)**

**GALLON WHOLE MILK BY THE GLOVER FAMILY**

1 Gallon Bottle | 5.95/each

**1/2 GALLON LOW-FAT MILK BY THE GLOVER FAMILY**

1/2 Gallon Bottle | 4.25/each

**1/2 GALLON BUTTERMILK BY THE GLOVER FAMILY**

1/2 Gallon Bottle | 4.65/each

**1/2 GALLON CHOCOLATE BY THE GLOVER FAMILY**

1/2 Gallon Bottle | 4.65/each



## **LOCAL ATLANTA SMOKEHOUSE**

**SLICED SMOKED SALMON 8OZ PORTION**

8oz per pack | 15/pkg

**SMOKED SALMON 'AT HIGHER TEMP' 12OZ PORTION**

12oz per pack | 17.95/pkg



## SMOKED TROUT FILETS 8OZ PORTION

8oz per pack | 19/pkg

## SMOKED WHOLE WHITE FISH

1 (11lb-1.25lbs) fish per pack | 14.95/pkg



## LOCALLY-PRODUCED HOT DOGS & SAUSAGES (AUSTELL, GA)

### COOKED SKINLESS BEEF FRANKS, LOCALLY PRODUCED

5 per (11lb) pack | 2 packs per box | 17.95/box

### COOKED ANDOUILLE, LOCALLY PRODUCED

4 per (11lb) pack | 2 packs per box | 12.95/box

### COOKED BRATWURST, LOCALLY PRODUCED

5 per (11lb) pack | 2 packs per box | 13.95/box

### RAW MILD ITALIAN LINK, LOCALLY PRODUCED

4 per (11lb) pack | 2 packs per box | 12.95/box



### COMBO 'VALUE' PACK: COOKED SKINLESS BEEF FRANKS, COOKED ANDOUILLE, COOKED BRATWURST & RAW MILD ITALIAN LINK

4 (11lb) packs | 25/box

### BREAKFAST SAUSAGE, LOCALLY PRODUCED

11lb per pack | 6.99/each

## GEORGIA-GROWN GRADE A LARGE EGGS

### GEORGIA-GROWN GRADE A LARGE (CHICKEN) EGGS BY THE DOZEN

1 dozen (12) eggs | 5.95/box



# ATLANTA CHEFS' RECIPES - OUR NEW PROGRAM CELEBRATING TALENTED

## ATLANTA CHEFS THROUGH THEIR RECIPES & COOKING RECOMMENDATIONS

We are proud to share with you legendary recipes and thoughtful recommendations from some of Atlanta's most talented chefs to help you further enjoy our products while bringing loved ones together in the most special way possible. This week's featured recipe comes from Chef Jamie Adams & Chef Gary of Il Giallo Osteria & Bar, which is nestled in Sandy Springs, GA



## SEARED BRONZINO FILLET WITH ROASTED EGGPLANT, SWEET PEPPERS, BLISTERED CHERRY TOMATOES AND SALSA VERDE BY EXECUTIVE CHEF JAMIE ADAMS AND CHEF DE CUISINE GARY MENNIE OF IL GIALLO (SANDY SPRINGS, GA)

### 2 (APPROX. 5-7OZ) BRONZINO FILLETS

4 (approx. 5-7oz) fillets | 24.95/pkg

### 2TBSP EXTRA VIRGIN OLIVE OIL

EVOO - Organic Bono Val di Mazara | 500ml | 18.95/each

### 2 THYME SPRIGS

### 1TBSP BUTTER

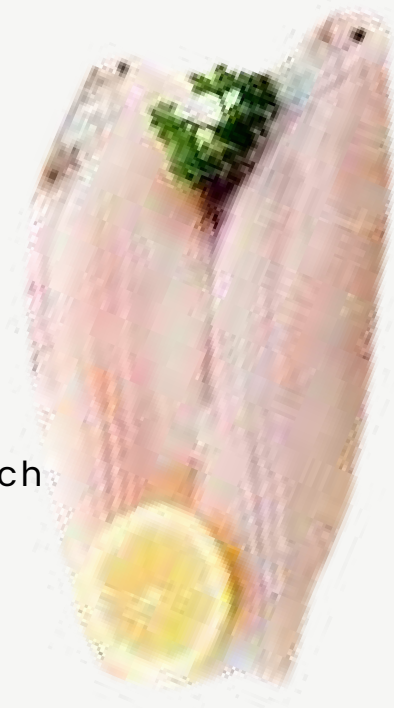
Plugrá Unsalted European Style Butter | 1lb block | 6.95/each

### 1 TSP SMOKED PAPRIKA

Smoked Paprika | 1lb pack | 14.95/each

### SALT & PEPPER

Maldon Sea Salt Flakes | 8.5oz box | 6.95/each



## PREPARATION

- 1) Season fish with salt, pepper, smoked paprika
- 2) In a medium saute pan, heat oil with thyme sprigs until they start to “pop”
- 3) Carefully place fish fillet in pan, flesh side down, cook for 60-90 seconds
- 4) Turn fish to skin side, turn heat down to medium low, add butter
- 5) Carefully baste fish with a spoon from pan juices
- 6) Cook 3-4 minutes until skin is crispy and fish is “almost” cooked through (please be careful from over cooking!)

## ROASTED EGG PLANT

- 1ea Eggplant, Italian, peeled, ½ “ dice
- 1ea Sweet bell pepper, ½ “ dice
- 1ea Red onion, ½” dice
- 1T Garlic, sliced thin
- 3-4T XVOO
- 1-2T Red wine vinegar  
(33.75oz bottle | 20.75/each)
- Salt & pepper



## PREPARATION

- 1) In a large sauce pot, heat oil to medium heat
- 2) Add onion and garlic, cook for 4-5 minutes until soft
- 3) Next add peppers and eggplant, cook 6-7 minutes until soft
- 4) When eggplant is soft, remove from heat, add vinegar to pan
- 5) Season with salt & pepper

## BLISTERED TOMATOES

- 1pt Mixed heirloom cherry tomatoes
- 2ea Garlic cloves, crushed with knife
- 2-3T XVOO
- Salt & pepper



## PREPARATION

- 1) In a large saute pan, heat oil to medium heat
- 2) Carefully add garlic and tomatoes to pan



- 3) Toss until skin blistered on tomatoes (45-60 seconds)
- 4) Immediately turn off heat and let tomatoes cool in pan
- 5) Season with salt & pepper

## SALSA VERDE

- ½ c Basil, fresh
- ½ c Parsley, Italian, cleaned
- ½ T Garlic, minced
- 1T Capers
- 2ea Anchovy fillets, dark
- ½ t Red chili flakes
- 5-6T XVOO
- 2T Lemon juice
- Salt & pepper



## PREPARATION

- 1) Clean all parsley and basil of stems, rough chop
- 2) Blanch in a large pot of salted water 30-40 seconds
- 3) Immediately
- 4) Plunge into an ice bath to stop cooking and preserve green
- 5) In a blender, combine blanched herbs and all remaining ingredients, process 45-60 seconds until combined
- 6) Adjust seasoning with salt & pepper (be careful; capers and anchovies are already salty!)

Last, BUT Not Least... Enjoy!





@farmersandfishermenpurveyors

We'd love to see how your Broznini turns out! We welcome you to show off your culinary skills on Instagram Story or Facebook throughout the cooking process by tagging us [@farmersandfishermenpurveyors](https://www.instagram.com/farmersandfishermenpurveyors). This unique and delicious dish was inspired by the talented culinary team of Il Gallo (Sandy Springs, GA). We're proud to share with you a little bit about the talent that comes out of this neighborhood restaurant!

## **CHEF JAMIE ADAMS & CHEF GARY MENNIE OF IL GIALLO OSTERIA & BAR**

As a Chef and Owner of il Giallo in Sandy Springs, Jamie Adams cooks a lot of Italian food. The Buckhead native spent five years in Italy working at Michelin star restaurants. Upon returning to Atlanta, Chef Adams began his 20 year relationship with prestigious Buckhead Life Group first at Pricci, then it Veni Vidi Vici. It was at these two restaurants, that Adams achieved the reputation is one of Atlanta's preeminent Italian Chefs. Chef Adams has been joined by Chef Gary Mennie. The Culinary Director for Il Giallo, Chef Mennie has fine tuned his signature gastronomic style working under celebrity chef Wolfgang Puck and through his impressive work with Atlanta's Canoe, Punchbowl Social, and many other diverse experiences! Together, along with the great work and talent of their team, they have made Il Giallo one of the best Italian Style restaurants in Atlanta, and have even been awarded the 'Golden Spatula Award for receiving a perfect score of 100 on their January health inspection!

**FOR ALL SINGLE ORDERS THAT ARE \$350+ THIS WEEK, WE WILL TREAT YOU AND YOUR FAMILY TO A COMPLEMENTARY BOX OF NATURAL CHICKEN TENDERS PERFECT FOR YOUR NEXT SALAD OR AIR FRIED DISH! WE PROUDLY INVITE YOU TO NOW PLACE YOUR ONLINE ORDER WITH US!**

PLEASE SHARE YOUR EXPERIENCE ON YELP/GOOGLE | 770.441.1100 | [WWW.FARMERSANDFISHERMEN.COM](http://WWW.FARMERSANDFISHERMEN.COM)