



FarmFresh

Recipes

September 2013

Available Now...

Peppers

Peppers are plentiful in Colorado, especially in the Pueblo area where they are celebrated each year during the Pueblo Chile & Frijoles Festival.



Tips & Nutrition

In addition to adding a spicy flare to recipes, jalapenos are also nutritious. They are low fat, sodium free and are an excellent source of Vitamin C.



Fresh Inspirations...

Colorado Jalapeno Rockets

Ingredients

- 20 Jalapenos
- 1 lb. Ground Pork
- 8 strips Applewood Bacon, diced
- 1/2 cup Shredded Cheddar Cheese
- 1/4 cup Shredded Gouda Cheese
- 8 oz. Cream Cheese, softened
- 3 tbsp. Pork Seasoning

Directions

Heat a large sauté pan. While pan is heating, mix the ground pork, diced bacon and pork seasoning. Cook the pork mixture in the sauté pan until fully cooked and adjust seasoning if needed. Cool the cooked pork mixture, and place into a large mixing bowl. Add the shredded cheeses and softened cream cheese then mix well to combine the cheese and sausage. Using a corer, remove the core and seeds from each jalapeno. Make small balls of the filling and stuff each jalapeno until full. Cook jalapenos on a gas or charcoal grill on high heat until peppers become soft and the cheese starts to brown. Serve with jalapeno jelly for a sweet heat finish.

Provided by Chef Jason K. Morse, CEC, Executive Chef, Douglas County School District and 5280 Culinary, LLC

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoagriculture.com for a complete list of recipes.

Next Month... Colorado Carrots