



FarmFresh

Recipes

May 2015

Available Now...

Dairy Products

Colorado's 130,000 dairy cows produce more than 386 million gallons of milk each year.



Photo by Marni Mattner.



Tips & Nutrition

Milk is a nutrition powerhouse, providing 9 essential nutrients in the form of calcium, potassium, phosphorus, protein, and vitamins A, D, B12, riboflavin and niacin.

Fresh Inspirations...



Bacon and Fruit Ice Cream Sundae

Ingredients

- 2 Cups Cherries, pitted and sliced
- 1 Fresh Pineapple, peeled and diced medium
- 1 Tbsp. Chipotle Puree
- 1 Cup Brown Sugar
- 2 Pints Vanilla Ice Cream
- 1 Cup Applewood Smoked Bacon, diced
- 8 Soft Caramels, unwrapped

Directions

Preheat grill or smoker to approximately 400 degrees, with medium to heavy smoke. In a large stainless steel mixing bowl, combine the pineapple, cherries, brown sugar and chipotle puree and mix well. Allow to sit for about 5 minutes. Once grill is heated and smoking, place the pineapple and cherry mix into an aluminum pan and smoke at 400 degrees for about 5-6 minutes. Stir and rotate, continuing this process until the cherries start to turn golden. Cook the small diced bacon until fully cooked, drain off any excess liquid and allow to cool. Melt the soft caramels in a sauce pan and add the cooked bacon. Once fully combined, place onto a cutting board and allow to cool. Chop as needed for the topping on the ice cream. Scoop the ice cream into a bowl; remove the roasted fruit from the grill, top over the frozen ice cream, then top with the bacon caramel.

Provided by Chef Jason K. Morse, CEC, 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 Lettuce