



FarmFresh

Recipes

August 2017

Available Now... Everything!

August is Colorado Proud Month, and a great time to buy local. From farm-fresh fruits and vegetables to dairy products, eggs, beef, lamb and pork, Colorado has it all.



Faces and Stories of Colorado Agriculture

Want to learn more about Colorado farmers and ranchers? Watch them in action on the Colorado Proud Facebook page: www.facebook.com/coproud.



Fresh Inspirations...

Garden Beets

Ingredients

- 8 Yellow Beets
- 2 Tbsp. Olive Oil
- 1 Tbsp. Seasoning Blend
- 1/2 Cup Candied Walnuts
- 1/2 Cup Apple Cider Vinaigrette Dressing
- 8 Tbsp. Goat Cheese, crumbled

Directions

Trim the roots and stalks of the beets, remove any dirt and wash. Preheat your grill to 225°F. Place the beets into a medium bowl, drizzle with 1 Tbsp. olive oil and toss. Place the beets on the preheated grill and cook for 90-110 minutes or until the beets are fork tender. Remove beets from grill, place in a bowl, cover and let sit for 20 minutes. Remove from the bowl and carefully peel beets. Cut into small wedges and place into a small bowl. Drizzle with 1 Tbsp. olive oil, add your favorite seasoning blend to taste and mix well. Allow to sit for 10 minutes with the rub. Arrange the beets on a plate, top with the dressing and goat cheese crumbles then garnish with candied walnuts.

Enjoy with a glass of Colorado wine such as the 2016 Colorado Riesling from Bookcliff Vineyards in Boulder, Colorado. This off-dry white wine is part of the 2017 Governor's Cup Case.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC and Ace Hardware Grill Expert

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 Apples