

Farm



Fresh

January 2005

Available Now...

Onions

Colorado produces an average of 440 million pounds of onions annually, ranking the state 5th in the nation for onion production. Colorado's 2003 onion crop was valued at more than \$51 million.

Good quality onions should be firm and hard with short, tight necks and dry papery skins. Slightly loose outer skin is common and should not affect quality. Avoid onions that show mold, decay or blemishes.

Look for Colorado onions at your local grocery store or at restaurants across the state.

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state.

Visit
www.coloradoagriculture.com
for a complete list of recipes.

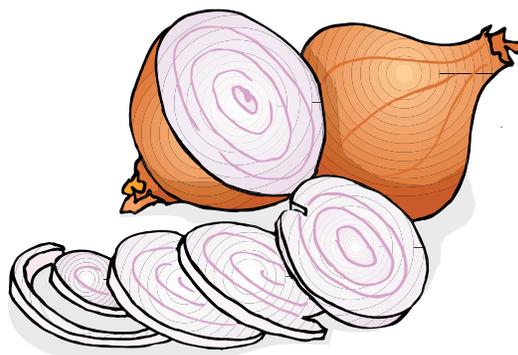
Onion and Mozzarella Melt

Colorado Chef Deborah Bush, Chefs To Your Door, Denver

1/2 cup Mayonnaise
1 cup Mozzarella, shredded
1/2 Onion, diced
French Bread, sliced

Mix mayonnaise, mozzarella and onion together. Turn on broiler. Cover slices of bread with mixture. Put slices on a tray before placing in broiler. Serve immediately.

Enjoy with a Colorado wine, such as a glass of Riesling from Guy Drew Vineyards, located in Cortez, Colorado.



Next Month... **Potato Lover's Month**