

Farm



Fresh

April 2008

Available Now...

Greenhouse Herbs

Colorado produces a variety of greenhouse herbs including basil, dill, mint, oregano, rosemary and thyme. Fresh herbs add flavor to a variety of recipes.

In addition to herbs, Colorado's greenhouses grow tomatoes, bedding plants and vegetables. There are nearly 20 million square feet under glass in the state.



Look for Colorado greenhouse herbs 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.

Colorado Herb Pesto

Chef Jason K. Morse, C.E.C.
Valley Country Club, Aurora, Colo.

Serves 6

- 1 cup Fresh Basil Leaves
- 1/2 cup Fresh Oregano Leaves
- 1 cup Fresh Italian Parsley
- 1/4 cup Fresh Chervil Leaves
- 1/4 cup Fresh Thyme Leaves
- 1/4 cup Fresh Marjoram Leaves
- 1/4 cup Fresh Tarragon Leaves
- 1/2 cup Unsalted Pistachios, Toasted
- 4 Lemons, Zested
- 1/4 cup Pecorino Romano Cheese
- 6 Garlic Cloves
- 3/4 cup Olive Oil
- Sea Salt to taste
- White Pepper to taste

Place all ingredients except oil, salt and pepper into a food processor and mix well. Slowly add the oil until the mixture has a paste consistency. Season with sea salt and white pepper to taste. Enjoy with grilled fish or grilled vegetable kabobs. Store covered in refrigerator and stir before each use. It is normal for mixture to separate.

Enjoy with a Colorado wine, such as a glass of Pinot Gris from Stoney Mesa Winery, located in Cedaredge, Colorado.

Next Month... Rhubarb