



2008
Colorado State Fair
“Dueling Cooks” Challenge



**Beef Roulade with Sweet Corn Relish
Fried Zucchini & Garlic Herbed Mashed Potatoes**

*Chef Sara Hulsey and Cali Costa
Second Place*

Beef Roulade:

6 oz. Chuck Round
Salt and Pepper to taste
1/4 cup Corn
1/4 cup Zucchini
1 Tbsp. Parsley
1 Tbsp. Basil
1/4 cup Simply Boulder Zesty Pineapple Glaze

Pound out beef. Sauté all vegetables and add seasonings. Fill beef with mix and roll and tie. Sear on both sides then place in oven and cook on 350° until done

Zucchini & Mashed Potatoes:

1 Zucchini
1/2 cup Flour
Salt and Pepper to taste
2 Eggs
1 Tbsp. Water
3 Potatoes
2 Tbsp. Epicurean Butter Garlic Herb Butter
1 Tbsp. Heavy Cream

Cut zucchini on a bias. Mix flour and seasonings. Mix water and eggs. Dip zucchini in flour then in egg wash. Fry until golden brown on both sides.

Cut potatoes, boil and mash. Add butter and cream.

