

Available Now...

Potatoes

Whether you prefer baked, fried or scalloped, potatoes complement any meal. Celebrate National Potato Lover's Month by enjoying Colorado grown potatoes. Colorado produces an average of 2.8 billion pounds of potatoes annually, making the state the fifth largest producer in the nation.

Avoid potatoes with wrinkled skins, soft dark spots, cut surfaces or a green appearance. All varieties should be uniformly sized, fairly clean, firm, and smooth.

Potatoes are fat free, sodium free and are high in potassium and Vitamin C.

Look for Colorado potatoes 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.

Chicken Custard-Filled Bakers

Sam Arnold, The Fort, Morrison, Colorado

- 4 Large baking potatoes
- 3 Large eggs
- 8 oz. Half & half cream
- 4 pats Butter
- 1 tbsp. Instant chicken bouillon grains
- 1/2 Green serrano chile, finely minced
- 2/3 cup Cheddar cheese, shredded
- Paprika

Bake potatoes until done. Then slice off a lid from each potato. Using a sharp spoon or melon-baller, hollow away an interior space of more than 3 oz. Melt chicken bouillon in 2 tbsp. hot water. Stir eggs and cream with chicken bouillon, add chile and fill each potato with at least 2 oz. of mixture. Place butter onto egg mix. Top with shredded cheddar, garnishing top with dash of paprika. Rebake for 8 minutes in a hot oven (400°F) or until cheese is melted and golden-brown.

Enjoy with a Colorado wine, such as a glass of Viognier from DeBeque Canyon, located in Palisade, Colorado.



Next Month... Lamb