

Available Now...

Potatoes

From well known varieties such as Russet and Yukon Gold to specialty potatoes like Purple Majesty and French Fingerling, Colorado grows over 100 different varieties of potatoes. The state produces more than two billion pounds of potatoes annually, making the state the fourth 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.

Potato Quesadillas

Chef Jason K. Morse, C.E.C., 5280 Culinary, LLC

Serves 6

- 6 12" Flour Tortillas
- 6 Cups Mashed Potatoes (using your favorite recipe)
- 1-1/2 Cups Shredded Smoked Cheddar Cheese
- 1 Cup Shredded Mozzarella Cheese

For the Loaded Sour Cream

- 3 Cups Sour Cream
 - 1/2 Cup Cooked Bacon, chopped
 - 1/2 Cup Green Onions, chopped
 - 2 Tbsp. Cajun Seasoning
- Mix all ingredients together well and refrigerate.

Lay tortilla flat and on one half spread the mashed potatoes. Sprinkle both kinds of cheese on top of the mashed potatoes. Fold the tortilla in half and slightly push down to set the cheese. Heat your outdoor grill to medium high heat. Spray the outside of the tortilla with pan coating to prevent sticking. Grill on the first side for three minutes, turn over and grill the other side for approximately three minutes. Remove from the grill, cut into three wedges and serve with Loaded Sour Cream.

Enjoy with a Colorado wine, such as a glass of White Merlot from Boulder Creek Winery, located in Boulder, Colorado.

Next Month... Beef