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February 4, 2014

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Colorado Potatoes Are For Lovers

LAKEWOOD, Colo. – Each month, the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown, raised or processed in the state. This month, Colorado potatoes are featured in the **Bacon Cheddar Potato Cakes** recipe.

Available Now...Potatoes

February is Potato Lover's Month and the perfect time to enjoy Colorado potatoes. Colorado produces more than 2 billion pounds of potatoes each year. One medium sized potato, eaten with the skin on, is just 110 calories, has nearly half of the daily value for Vitamin C, and is a good source of potassium. Look for Colorado potatoes at your local grocery store or at restaurants across the state.

Bacon Cheddar Potato Cakes

Chef Jason K. Morse, C.E.C., Executive Chef, Douglas County School District and 5280 Culinary, LLC

Makes 40 potato cakes

5-6 Large Russet Potatoes

6 Tbsp. Olive Oil

1/3 Cup Red Onion, grated

1/2 Cup Shredded Cheddar Cheese

1/2 Cup Bacon, cooked, chopped

3 Eggs

1/4 Cup Flour

Kosher Salt

Black Ground Pepper

Preheat oven to 400°F. Wash potatoes, rub with olive oil, season with salt and pepper, place onto a cookie sheet then cook until fork tender. Remove from oven and allow to cool to room temperature. Grate onion into a medium mixing bowl, shred the potatoes and add to the bowl. Add the cheddar cheese, chopped cooked bacon, eggs, flour and salt and pepper to taste. Mix well to combine. Place a 4 oz. patty into a hot sauté pan with oil, cook on both sides until golden brown, season and serve with your favorite entrée.

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

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