

media release

Colorado Department of Agriculture

www.colorado.gov/ag

www.facebook.com/coloradoag

FOR IMMEDIATE RELEASE

August 6, 2013

Contact: Wendy White, (303) 239-4119, Wendy.White@state.co.us

Add Island Flavor With Colorado Peaches

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 peaches are featured in the **Grilled Peach Finadene Sauce** recipe.

Available Now...Peaches

Warm summer days and cool nights help create the sweet and juicy peaches Coloradans crave. The state produced 24 million pounds of peaches in 2011. Select peaches that are slightly soft to the touch are free of bruises and have a fragrant smell. Peaches are low fat, sodium free and a good source of Vitamin C. Look for Colorado peaches at your local grocery store, farmers' market or at restaurants across the state. After a recent trip to Guam, Chef Morse was inspired to create this flavorful condiment using local peaches.

Grilled Peach Finadene Sauce

Chef Jason K. Morse, C.E.C., Executive Chef, Douglas County School District

1/2 Cup Lemon Juice, fresh

1/2 Cup Rice Wine Vinegar

2/3 Cup Soy Sauce

1 Cup Yellow Onion, chopped

2 Stalks Green Onion, chopped

2 Roma Tomatoes, chopped

2 Habanero Peppers, chopped, with seeds

3 Peaches, peeled, pit removed, grilled and diced

For best flavor make sauce the night before. Mix all ingredients together and store in a glass jar in the refrigerator until you're ready to serve. Use as a condiment with your favorite pork dish, also goes great with rice.

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

###