

media release

Colorado Department of Agriculture
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Warm Up This Fall with Colorado Pork

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 pork is featured in our **Colorado Pork with Cinnamon Cider Syrup** recipe.

Available Now...Pork

October is National Pork Month. There are more than 700,000 hogs in Colorado valued at \$86.4 million. Pork is an excellent source of thiamin, niacin, riboflavin, vitamin B6, phosphorus and protein and a good source of zinc and potassium. Look for Colorado pork at your local grocery store or at restaurants across the state.

Colorado Pork with Cinnamon Cider Syrup

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

Serves 12

8 Cups Apple Cider

3 Cinnamon Sticks

6 Cups Honey

1 Tbsp. Vanilla Paste

For Slurry:

1/4 Cup Cornstarch

1/4 Cup Cold Water

Combine cider, cinnamon, honey and vanilla in a thick walled stock pot. Bring to a boil then reduce to a simmer. Reduce by 2/3 of volume on slow simmer. Thicken with slurry (equal parts cold water and cornstarch) and remove cinnamon sticks. Serve over grilled pork chops or smoked pork tenderloin.

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

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