

# media release

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## FOR IMMEDIATE RELEASE

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### *Peppers Plentiful in Colorado*

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 peppers are featured in the **Colorado Jalapeno Rockets** recipe.

#### **Available Now...Peppers**

Peppers are plentiful in Colorado, especially in the Pueblo area where they are celebrated each year during the [Pueblo Chile & Frijoles Festival](#), which will occur September 20-22, 2013. In addition to adding a spicy flare to recipes, jalapenos are also nutritious. They are low fat, sodium free and are an excellent source of Vitamin C.

#### **Colorado Jalapeno Rockets**

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

20 Jalapenos

1 lb. Ground Pork

8 strips Applewood Bacon, diced

1/2 cup Shredded Cheddar Cheese

1/4 cup Shredded Gouda Cheese

8 oz. Cream Cheese, softened

3 tbsp. Pork Seasoning

Heat a large sauté pan. While pan is heating, mix the ground pork, diced bacon and pork seasoning. Cook the pork mixture in the sauté pan until fully cooked and adjust seasoning if needed. Cool the cooked pork mixture, and place into a large mixing bowl. Add the shredded cheeses and softened cream cheese then mix well to combine the cheese and sausage. Using a corer, remove the core and seeds from each jalapeno. Make small balls of the filling and stuff each jalapeno until full. Cook jalapenos on a gas or charcoal grill on high heat until peppers become soft and the cheese starts to brown. Serve with jalapeno jelly for a sweet heat finish.

Visit [www.coloradoagriculture.com](http://www.coloradoagriculture.com) for a complete list of recipes.

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