



2009
Colorado State Fair
“Duelling Cooks” Challenge



Colorado Marinated Beef with Gold Potatoes
Chef Gil Montenegro and Laura Milosovich
Second Place

1-1/2 Pounds Chuck Roll (Pot Roast)
1 cup Mushrooms, sliced
1 Tbsp. Olive Oil
4 oz. Soy Sauce
2 cloves Garlic
1 Tbsp. Pepper
1 head Broccoli
8 Yukon Gold Potatoes, sliced
4 oz. Balsamic Vinegar
Epicurean Butter Tomato Chipotle Butter

Marinate thinly sliced beef in soy sauce, balsamic, garlic and pepper. Saute sliced potatoes in water and season with chipotle butter. Steam broccoli. Stir fry slices of beef with mushrooms and add steamed broccoli. Steam potatoes until tender in chipotle butter and water. Reduce marinate and drizzle over beef.

