



FarmFresh

Recipes

January 2015

Available Now...

Millet

Colorado is the number one millet producing state in the nation, with 330,000 acres producing more than 8 million bushels each year.



Tips & Nutrition

What's Millet? Millet is a grain that is most often used for bird seed; however, it is gaining popularity in the food industry because it is gluten-free.

Learn more about this interesting grain online at www.coloradoagriculture.com/millet.



Fresh Inspirations...

Colorado Millet Brittle

Ingredients

- 1-1/2 tsp. Baking Soda
- 2 tsp. Water, room temperature
- 2 tsp. Vanilla Paste
- 1-1/2 cups Cane Sugar
- 1 cup Water, room temperature
- 1 cup Corn or Cane Syrup
- 4 tbsp. Salted Butter, softened
- 16 oz. Raw Millet
- 1 tsp. Kosher Salt

Directions

Place parchment paper onto a cookie sheet and set aside. In a small bowl mix the baking soda, 2 tsp. water and vanilla paste. In a medium saucepan combine the cane sugar, water and syrup. Cooking over medium heat bring to 240 degrees on your candy thermometer. Next add the millet and butter and cook to 300 degrees. Be careful not to let the mixture get too dark, too fast. Adjust heat accordingly. Stir in the salt then add the baking soda mixture and allow to aerate (foam). Place this mixture onto the parchment lined cookie sheet and spread using an offset spatula to the desired thickness. Allow to cool at room temperature. Once cooled, break into pieces and store covered in a cool dry place.

Provided by Chef Jason K. Morse, CEC, Executive Chef, Douglas County School District and 5280 Culinary, LLC

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoagriculture.com for a complete list of recipes.

Next Month... Colorado Beans