



FarmFresh

Recipes

August 2018

Available Now...

Peaches

August is Colorado Proud Month. Celebrate by enjoying a variety of fresh local produce, including peaches. Colorado ranks sixth in the nation for peach production, growing nearly 28 million pounds each year.



Tips & Nutrition

Choose peaches with firm, fuzzy skins that yield to gentle pressure when ripe. Peaches are sodium free and a good source of vitamin C. Store unripe peaches in a paper bag.



Fresh Inspirations...

Colorado Peach Salsa

Ingredients

- 2 28oz Cans Fire Roasted Tomatoes
- 1 Jalapeno Pepper, roasted
- 4 Fresh Garlic Cloves
- 2 Tbsp. Dried Cilantro
- 3 Tbsp. Lime Juice
- 1 Tbsp. Applewood Smoked Salt
- 1 Tsp. Ground Cumin
- 1 Tsp. Black Pepper
- 1 Tbsp. Cayenne Pepper Sauce
- 1 Tbsp. Sugar
- 4 oz. Water
- 2 Tbsp. Cajun Seasoning
- 8 Peaches, split, pitted, grilled, cooled and rough chopped

Directions

Using a blender or food processor, add all ingredients (except peaches) to the pitcher or container. Blend until well chopped, or to desired texture. Pour into a mixing bowl, adjust seasoning as desired, add the chopped peaches and mix to combine. Cover and refrigerate for two hours. Serve with chips, or top on enchiladas or grilled chicken.

Enjoy with a glass of Colorado wine such as Riesling from BookCliff Vineyards in Boulder, Colorado.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC and Ace Hardware Grill Expert

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.coloradoproud.org for a complete list of recipes.

Next Month... Colorado Chile Peppers