

Farm



Fresh

January 2008

Available Now...

Pork

There are 860,000 pigs in Colorado valued at \$63.6 million.

A three ounce serving of pork provides a variety of vitamins and minerals including thiamin, vitamin B6, phosphorus, niacin and riboflavin.

Look for Colorado pork at your local grocery store or at restaurants across the state.

Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state.

Visit

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

Colorado Pork Green Chili

Chef Jason K. Morse, C.E.C., Valley Country Club, Aurora, Colo.

- 1/2 cup Olive Oil
- 1 lb. Pork Loin, diced small
- 1 Yellow Pepper, diced
- 1 Green Pepper, diced
- 1/2 Small Yellow Onion, diced
- 5 Tomatillos, cut in sixths
- 1/4 cup Hot Green Chili
- 1/2 cup Mild Green Chili
- 1 14oz. can Diced Tomatoes
- 1/4 bunch Cilantro
- 3 Tbsp. Paul Prudhomme's Pork Magic
- 2 cups Chicken Broth
- 1/4 cup Masa Harina
- 1 cup Cold Water
- 1 tsp. Thyme, dried
- 1 tsp. Cumin, ground
- 1/2 tsp. Oregano, dried

In a large pan, heat 1/4 cup of olive oil. Add peppers and sauté until golden, then remove from heat. Add onion and sauté until golden, then remove from heat. Add 1/4 cup more oil and heat, add pork and sauté. Add pork magic and sauté until half cooked. Add remaining ingredients, except for Masa to large pot and combine well. Bring to a boil and reduce to a simmer, adjust seasoning if needed, and simmer for 30 minutes. Add Masa and stir well to avoid lumps. Remove from heat and chill rapidly.

Enjoy with a Colorado wine, such as a glass of Viognier, from Grande River Vineyards, located in Palisade, Colorado.

Next Month... EIK