

***Professional Division, Side Dish Category***

**Colorado Potatoes Boulangere**

*Chef Kevin Clarke, Colorado Mountain College, Keystone, CO*

**Ingredients:**

1-1/2 lbs. Colorado Fingerling Potatoes (Washed – not peeled) Sliced in half lengthwise  
1/2 lb. Colorado Fire Roasted Green Chiles – (Peeled and Seeded) cut into 1/4” strips or rajas.  
1 fl. oz. Fat Drippings from roast lamb, or olive oil\*  
1/4 lb. Colorado Yellow Onion, Julienne  
1 Cup Stock, lamb or chicken. (Canned chicken stock is ok, but get the low sodium version)  
1/4 lb. Colorado Haystack Mountain Dairy Goat Cheese  
Salt to taste  
Cracked Black Pepper to taste  
2 Tbsp. Parsley, chopped.

1. Pre-heat oven to 350 degrees
2. Sweat onions in fat or olive oil over medium heat until translucent and just beginning to turn brown.
3. Add potatoes and green chiles and toss to coat with fat or oil.
4. Continue to cook over medium heat until potatoes start to turn brown.
5. Transfer potato/chile mixture to casserole dish and add stock.
6. Bake at 350 degrees until potatoes are almost done – approx 35 minutes.
7. Remove casserole dish from the oven and sprinkle the potato/chile mixture with salt and pepper to taste.
8. Sprinkle the mixture with goat cheese and return to the oven for approximately five minutes or until the cheese begins to brown.
9. Just before service sprinkle with chopped parsley.

Serve with roast Colorado Lamb.

\*Bacon drippings/fat are a great substitute for flavor.

Wine Pairing: Robust Colorado Cabernet Franc