

Farm



Fresh

March 2009

Available Now...

Dairy Products

Dairy production is Colorado's second largest agricultural sector. Approximately 115,000 dairy cows reside on 150 licensed dairy farms producing approximately \$300 million worth of milk per year. Dairy products provide a variety of essential nutrients including calcium, potassium, phosphorus, protein, vitamins A, D and B12, riboflavin, and niacin.



Look for Colorado dairy products at local grocery stores and 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.

Cream of Tomato and Roasted Peppers Soup

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

Serves 6-10

- 2 tbsp. Oil
- 1 ea. Large Yellow Onion, diced
- 6 cloves Fresh Garlic, chopped
- 1 tsp. Herbs de Provence, dried
- 1 tsp. Basil, dried
- 2 14oz. cans Diced Tomato
- 1 12oz. can Roasted Red Pepper
- 1 12oz. can Roasted Yellow Pepper
- 1 cup Water
- 2 tbsp. Seasoning Salt
- 2 tbsp. Kosher Salt
- 3 cups Vegetable Broth
- 2-1/2 cups Heavy Cream
- 2 tbsp. Agave Nectar
- 1 cup Tomato Paste

Heat large stock pot, add oil then onions. Sauté onions until golden, add garlic and sauté until golden. Add tomatoes, peppers, herbs and broth and bring to a boil. Add water, cream, agave and seasoning, and bring to a boil. Using a hand blender, puree soup for 10-12 minutes. Adjust seasoning to taste and tighten with tomato paste. Serve with toasted cheese bread.

Enjoy with a Colorado wine, such as a glass of Tyrannosaurus Red, from Carlson Vineyards, located in Palisade, Colorado.

Next Month... Eggs