

Fried Squash Blossoms

Chef Dave Oliveri and Emily Carter

State Fair-Colorado Proud/Colorado Cattle Women Mystery Match-Up 2nd Place Team

Ingredients:

1 link Colorado Sausage Factory Cranberry & Wild Rice sausage, cooked
4-1/2 oz. red wine, reduced by half
1 tbsp. Sinton Dairy butter
2 Coastalfields squash blossoms
Salt
Pepper

Batter:

½ egg yolk
1 cup flour
1 tsp. corn starch
2 cups water
Salt
Pepper

Instructions:

Fill squash blossoms with cooked sausage. Dip in batter and fry golden brown. Swirl butter into red wine and add salt and pepper to taste. Drizzle this sauce over the fried blossoms.