

CCW

2008
Colorado State Fair
“Dueling Cooks” Challenge



Garlic Butter Roast with Pineapple Gnocchi and Summer Sauté

*Chef Justin Barbour and Sherry Feucht
Third Place*

Beef Roast
Epicurean Butter Garlic Herb Butter
3 Potatoes
1 cup Flour
2 Tbsp. Simply Boulder Zesty Pineapple Glaze
1 Egg
1 Zucchini
1/2 Yellow Onion
1/2 cup Parsley
Salt and Pepper to taste

Cut middle of roast and open and stuff with garlic butter. Season with salt and pepper and sauté quickly on all sides until a nice crust appears. Finish in oven for 10 minutes to desired doneness.

For gnocchi, boil potatoes until soft then mash and let cool until room temperature then add egg. Add flour until dough has a pasta dough consistency. Add pineapple glaze and more flour if needed. Roll out into a “snake” 1/2” thick and cut into 1 inch pieces. Drop in boiling water for 2-3 minutes or until float to top. Take out and dry very well. When dry sauté with olive oil until crunchy and golden on the outside. Serve with warmed pineapple sauce.

Cube zucchini, slice onions and rough chop parsley. Shake with olive oil and season with salt and pepper.

