

Farm



Fresh

January 2010

Available Now...

Potatoes

From well known varieties such as Russet and Yukon Gold to specialty potatoes like Purple Majesty and French Fingerling, Colorado grows over 100 different varieties of potatoes.

The state produces more than two billion pounds of potatoes annually, making the state the fourth largest producer in the nation.

Avoid potatoes with wrinkled skins, soft dark spots, cut surfaces or a green appearance. All varieties should be uniformly sized, fairly clean, firm, and smooth.

Potatoes are fat free, sodium free and are high in potassium and Vitamin C.

Look for Colorado potatoes 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.

Mashed Potato Pizza

Chef Jason K. Morse, C.E.C.

- 10" Pizza Dough
- 1 fl. oz. Garlic Oil Rub (mixture of olive oil, fresh garlic and herbs)
- 1/8 Cup Asiago Cheese, shredded
- 1-1/2 Cups Mashed Potatoes
- 3 Slices Bacon, cooked and chopped
- 1/2 Cup Mozzarella Cheese, shredded
- 2 Stalks Green Onions, shaved
- 2 oz. Shoestring Potato "Chips"

Preheat oven to 450°F. Place pizza dough on sprayed pizza screen, brush with oil rub and top with asiago cheese. Spread heated mashed potatoes on dough then top potatoes with bacon and mozzarella cheese. Bake for 6 to 9 minutes or until cheese is melted and pizza is browned. Remove from oven, garnish with shoestring potato chips and green onions then cut into slices and serve.



Next Month... Beans