



2008
Colorado State Fair
“Dueling Cooks” Challenge



Meat & Potato Planks
Chef Jason Morse and Linn Swope
Fourth Place

2 Russet Potatoes, boiled then cut into planks and grilled
1/2 Yellow onion, diced
2 ears Corn, grilled and cut off cob
8 oz. Chuck Round, diced
Epicurean Butter Garlic Herb Butter
Golden Toad Prime Steak Rub
Sour Cream
Parsley

Season beef with steak rub, then sauté with onion, corn and butter. Top potato planks with mixture then garnish with sour cream and parsley.



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