



2009
Colorado State Fair
"Dueling Cooks" Challenge



Radish Carrot Salad with Seasoned Broccoli and Garlic Cheese Sauce

Chef Aaron Johnson and Lauren Summerville

First Place

- 1 Head Broccoli
- 1 Bunch Radish
- 1 small bag Baby Carrots
- 1 clove Garlic
- 1 Tbsp. Olive Oil
- ½ cup Cheddar Cheese
- ½ quart Heavy Cream
- ½ Tbsp. Red Wine Vinegar

Sauté garlic in oil then deglaze with red wine vinegar. Add cream and reduce. Add cheese and turn off heat. Steam broccoli. Place sliced carrots and radishes along with broccoli on plate and top with cheese sauce.

