



2009  
Colorado State Fair  
“Dueling Cooks” Challenge



**Southwest Style Corn Chowder**  
*Chef Gil Montenegro and Laura Milosovich*  
*Second Place*

- 1 ea. Yellow Onion, minced
- 5 ea. Baby Carrots, diced
- 2 cloves Garlic, minced
- 6 ea. Yukon Gold Potatoes, diced
- 1 quart Milk
- 1 pint Heavy Cream
- 3.5 oz. Epicurean Butter Tomato Chipotle Butter
- 1 tsp. Thyme, dried
- 1 Tbsp. Sea Salt
- 1 Tbsp. Black Pepper
- Corn kernels from 2 ears
- 1 ea. Radish, julienne
- 2 oz. Cheddar Cheese

Heat pan to medium, sweat onions, garlic, carrots and potatoes, then add milk, heavy cream, butter, thyme, salt, pepper and corn. Bring to a boil, making sure potatoes are soft. Adjust seasoning, then put in bowl and garnish with radish and cheese.

