

## Colorado Recipes

### Lamb Stew

**Ingredients:**

2 pounds lamb stewing meat, cut into 2" pieces  
2 tablespoons olive oil  
2 tablespoons tomato paste  
1 (28-ounce) can peeled whole tomatoes in juice  
1 medium red potato, cut into 1" pieces  
3 medium carrots, cut into 1" pieces  
16 pearl onions, skins removed, and root ends trimmed  
4 cups Kale, thick stems removed, cut into 2" strips  
2 tablespoons fresh rosemary  
½ teaspoon each, salt and pepper

**Directions:**

Rinse lamb and pat dry with paper towel. Heat oil over medium heat in a large pot. Brown the lamb in batches. Remove to a large bowl. Carefully pour off all the fat from the pot.

Return the pot to the heat. Stir in the tomato paste and canned tomatoes and their juices, breaking up the tomatoes. Place the browned lamb back into the pot and stir. If necessary, add just enough water to barely cover the lamb. When the liquid comes to a boil, reduce the heat to medium-low. Simmer for 1 ½ hours.

While the lamb is stewing, prepare all the vegetables. After the lamb has cooked for 1 ½ hours, add the vegetables and half of the rosemary to the pot. Continue to simmer for another 30 minutes until the lamb and vegetables are tender. Stir in the remaining rosemary and season with salt and pepper. Serve warm.

## Chile Colorado

### Ingredients:

2 pounds lean beef, cubed

¼ cup oil

1 onion, chopped

1 garlic clove, minced

16 ounces tomato sauce

1 ½ cup water

3 to 4 tablespoons chili powder

2 tablespoons cocoa

1 to 2 teaspoons salt, to taste

2 teaspoons oregano

1 teaspoon cumin

1 tablespoon peanut butter

1 teaspoon cinnamon



### Directions:

Brown meat in hot oil. Sauté onion and garlic; add to the meat. Add all remaining ingredients and mix well. Cook over low heat uncovered, for 1 hour or until slightly thickened. Cover and cook for another hour. Serve with warm flour tortillas.

## Baked Denver Omelet

### Ingredients:

8 eggs

½ cup half-and-half

1 cup shredded cheddar cheese

1 cup chopped cooked ham

¼ cup chopped green pepper

¼ cup chopped onion



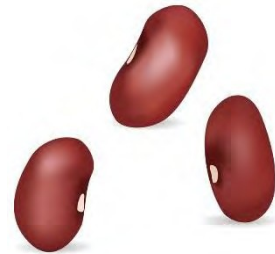
### Directions:

In a large bowl, whisk eggs and cream. Stir in the cheese, ham, green pepper, and onion. Pour into a greased 9" square baking dish. Bake at 400° F for 25 minutes or until golden brown.

## Drunken Beans

### Ingredients:

4 slices uncooked bacon, diced  
1 small white onion, finely diced  
1 jalapeno, stemmed, seeded and diced  
4 garlic cloves, minced  
1 (12-ounce) bottle dark beer  
4 (15-ounce) cans pinto beans, rinsed and drained  
1 tablespoon brown sugar  
1 teaspoon dried oregano  
1 teaspoon chili powder  
1 teaspoon salt  
½ teaspoon cumin  
1 tablespoon fresh lime juice  
¼ cup chopped fresh cilantro



### Directions:

Cook bacon in a large sauté pan over medium-high heat until crispy, stirring occasionally. Remove bacon with a slotted spoon and transfer to a separate plate. Set aside.

Meanwhile, reserve 1 tablespoon of bacon grease in the sauté pan, discarding the extra. Add the onion and jalapeno and sauté for 5 minutes, or until the onion is soft and translucent.

Add the garlic and sauté for an additional 1-2 minutes until fragrant. Add the beer, beans, brown sugar, oregano, chili powder, salt, and cumin, and stir to combine. Continue cooking until the beans reach a simmer. Then reduce heat to medium-low and continue simmering uncovered for about 15 minutes.

When ready to serve, stir in the bacon and lime juice and serve the beans topped with fresh cilantro.

## Ranch Style Pan Bread

### Ingredients:

1 cup sifted all-purpose flour  
2 teaspoons baking powder  
1 teaspoon salt  
6 tablespoons vegetable shortening  
1 ¼ cups milk



### Directions:

Preheat the oven to 450°F. Combine the ingredients in a food processor. Do not overmix. Bake in a greased 9" iron skillet for 25 to 30 minutes, or until golden brown.

## Caramelized Garlic Mushrooms

### Ingredients:

1 pound white mushrooms  
1 tablespoon olive oil  
1 tablespoon butter  
1 clove garlic, minced  
1 tablespoon soy sauce



### Directions:

Clean mushrooms and cut into thick slices. Add butter and oil to pan and heat over medium high. Add garlic and cook about 1 minute. Quickly toss the mushrooms and soy sauce. Add the mushrooms to the pan and allow to caramelize. Do not over stir. Cook about 4 minutes.

## Beer and Cheese Soup

### Ingredients:

5 tablespoons butter  
2 carrots, finely chopped  
2 leeks, white and light green parts only, finely chopped  
Salt and pepper  
⅓ cup flour  
3 cups milk  
1 (12-ounce) bottle amber beer  
1 ½ tablespoons Dijon mustard  
10 ounces sharp cheddar cheese  
Croutons, for garnish



### Directions:

In a large saucepan, melt the butter over medium heat. Add the carrots and leeks, season with salt and pepper, and cook, stirring, until soft, about 10 minutes. Add the flour and cook, stirring often, for 2 minutes.

Slowly pour in the milk, whisking constantly. Increase the heat to medium-high, add the beer and mustard, and bring the soup to a boil, whisking constantly. Reduce the heat to low and simmer, whisking, until creamy and thickened, about 10 minutes.

Remove the pan from the heat. Whisk in the cheese 1 handful at a time until combined. Season to taste with salt and pepper. Top with the croutons.

## Palisade Peach Cheater Cobbler

### Ingredients:

5 or 6 ripe Palisade peaches, peeled and sliced  
¼ cup sugar  
½ teaspoon cinnamon  
1 white or yellow cake mix  
1 stick butter  
Vanilla ice cream (optional)



### Directions:

Preheat oven according to cake box instructions. Spray 9" X 13" cake pan with non-stick spray.

Place peaches, sugar and cinnamon in a bowl and mix. Pour mixture into cake pan. Evenly spread cake mix over the top of the peaches. Melt butter and pour evenly over the top. Bake for 30-40 minutes until topping starts to brown.