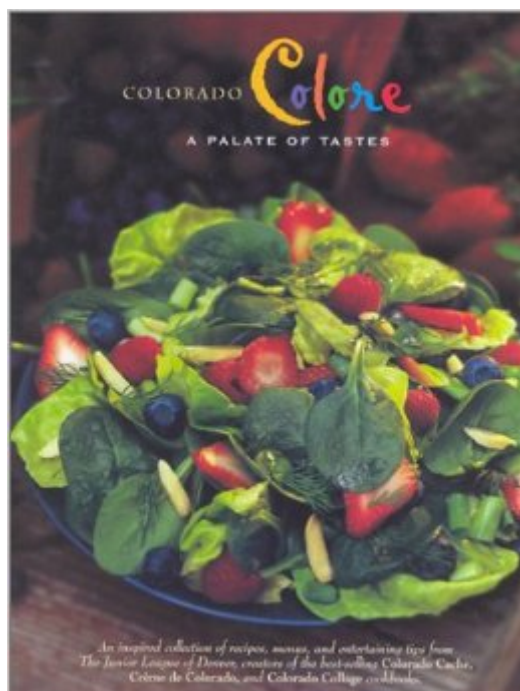


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# Colorado Colore: A Palate Of Tastes (Celebrating Twenty Five Years Of Culinary Artistry)



## Synopsis

Book by Junior League of Denver

## Book Information

Series: Celebrating Twenty Five Years of Culinary Artistry

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## Customer Reviews

Colorado Colore is the greatest cookbook yet from the Junior League of Denver. I have the previous three books and have always used them because the recipes are foolproof and I know that they will always be great. But this latest book is FANTASTIC!!!!!! sat down last Sunday with the new book to make my grocery list and found that many of the ingredients that I would be purchasing for a couple of the recipes could be used for many of the others in the book. The items that I needed to purchase were items that were simple to find at the local market. I definitely liked this so that I would not have to spend alot of time searching for the ingredients. So far I have made the Brown Sugar Glazed Pork Chops with Pumpkin Sauce and it was to die for. I served it with a salad and couscous. I think next time I will make garlic mashed potatoes with it. My family loved it and it seriously only took 20 minutes to create from stove to dinner table. I have also made the Chicken with Orzo and Veggies. This was very yummy and definitely a hit with the family. Caution is needed on this recipe though to make sure that you cook the chicken first. The way the recipe is written, if you are not familiar with cooking, you might accidentally cook the veggies with the chicken and then they would be soggy and not crispy. Tonight I will be cooking the Green Olive Chicken Enchiladas and feel certain they will also be liked by the critics--as well as the overscheduled mother. I just threw the chicken in the crockpot before I left the house this morning and the meat will be ready for the other ingredients by the time I get home. Easy; very easy. Thanks Junior League of Denver for the time, effort, and

thought you put into compiling such a great collection of tasty, healthy, and simple to make dishes for people with busy lives. Eventhough these recipes are quick and easy, they taste fabulous and I would not hesitate to serve ANY of the recipes I have made so far to ANYONE. You have really outdone yourselves! I look forward to working my way through the book!!

This cookbook is not filled with ingredients that you've never heard of or know you'll never be able to find at your local grocery store. You can not go wrong with cooking any of the meals in Colorado Colore. It is filled with simple recipes that are full of flavor without adding to the ingredients. I highly recommend this cookbook to those intimidated by cooking and to those who love it.

COLORADO COLORE: A Palate of Tastes An inspiring collection from The Junior League of Denver This colorful cookbook is an inspired collection of recipes, menus and entertaining tips from The Junior League of Denver. The entire League has a long history of showcasing local foods in recipes they test vigorously. Compiled to compliment the "dazzling magnificence of our colorful state," Colorado Calore delivers a savory enhancement to the state's fiery Colorado sunsets -- to its magnificent Rocky Mountains. Over 2,500 recipes were considered before focusing on the book's 300 surviving recipes. From chile peppers to sugar beets, wheat to beef, these recipes represent the vast agricultural abundance that is Colorado. Below is a short description of only a few recipes in the book:~ ~ Figs with Prosciutto blend with cr~me fraiche and mint to become a tasty appetizer.~ ~ Papaya Salsa with peppers, onion, lime, cilantro pineapple juice and tequila make Won Ton Chips sizzle.~ ~ Mediterranean Salsa with artichoke hearts, tomatoes, black olives, onion, garlic and savory seasonings~ ~ Indian Waldorf Salad of Granny Smiths, celery, onion, lime juice, almonds, and curry powder.~ ~ Baked Goat Cheese rolled in flour, dipped in beaten egg and dredged in bread crumbs.~ ~ Spinach and Berries Salad with dill, plus almonds, butterhead lettuce, green onions strawberries, raspberries and blueberries.~ ~ Parmesan Sesame Biscuits made with buttermilk and cayenne pepper~ ~ Strawberry Patch Soup made with sour cream, whipping cream, burgundy, seltzer water and mint leaves~ ~ Sweet Potato Hash Browns with sweet onion and fresh parsley~ ~ Roasted Asparagus and Portobello Mushrooms, cooked with the magic of walnut oil, balsamic vinegar and herbes de Provence~ ~ Tuscan Green Beans, made savory with rosemary and garlic~ ~ Roasted Red Potatoes with Artichokes, onion, thyme and crumbled feta cheese.~ ~ Couscous made with parsley, green onions, almonds, currants and green peas.~ ~ Green (Spanish) Olive Enchiladas complete with onion, garlic, oregano, cumin, cinnamon, chili powder, semisweet chocolate and Monterey Jack cheese~ ~ Roasted Turkey

Breast with Sage Corn Bread Crust of crumbled sweet cornbread, fresh sage and Dijon mustard  
Â§ Cranberry Salsa Sorbet made from whole cranberry sauce, a jalapeno chili pepper, celantro and fresh lime  
Â§ Pork with Dried Plums includes sherry cooking wine vinegar, garlic, rosemary, crushed red pepper and escarole.  
Â§ Roasted Red Pepper Sauce made from bell peppers, roasted red peppers, slivered almonds, red wine vinegar and tomato paste.  
Â§ Mint and Scallion Soba Noodles, a simple dish with rice vinegar, soy sauce, sugar, and mint.  
Â§ Chocolate Valencia Pie made from semisweet chocolate chips, cream cheese, orange zest and whipping cream.  
Â§ Colorado Ranch Cookies are made with brown sugar, rolled oats, dried cranberries, shredded coconut and sliced almonds.  
Review written by Marty Martindale

With their fourth cookbook, the Denver Junior League has gone off the deep end. I own and use regularly their first three books, so it was natural for me to buy this one as soon as it came out. Alas! They've lost touch with their audience. There are too many recipes with ingredients difficult to find outside of large urban areas. And why so much focus on seafood from a group in the Rockies? Seems as if the good ladies are trying too hard to identify with the San Francisco "nouvelle" cooking crowd. This book is going into my rummage sale box.

I am literally buying this for my entire family. Not only are these recipes easy to prepare (and buy for; how many times do you buy a fancy cookbook only to discover that you can't find half the ingredients??) but the recipes are really delicious. My faves so far are the Bleu Cheese Quesadillas with Pear Salsa, the Montrachet Spread, and the Sweetheart Straws, but I've just started delving into this amazing book. I'm going to work my way through all the recipes! Does anything sound better than Autumn Pumpkin Gnocchi with Butter Thyme Sauce? Yummy! Check out the picture for the Beef and Pepper Bundles; that's the one all my coworkers were making hungry noises for. I'd feel great using this book for entertaining or for making meals for the family.

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