

Greeley chef serves gourmet dishes made with local produce

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Chad Young cuts some of the locally grown mushrooms on Saturday during a demonstration at the Greeley Winter Farmers' Market.

A crowd of people pressed in, eager to see chef Chad Young on Saturday morning as he began sautéing white button mushrooms over an open flame. The savory aroma and light sizzle of hot oil soaking into the mushrooms brought smiles to the visitors.

Young prepared an array of dishes at the Winter Farmers' Market, 1100 10th St., at the Make TODAY! Count stand, including the white button mushrooms cooked with shallots, garlic and a splash of Fat Tire beer. Brussels sprouts and balsamic kale salad also made the cut, allowing some skeptical visitors to try locally grown vegetables used in recipes created to surprise.

Carlee Rosen with the Make TODAY! Count campaign invited Young to participate in the Farmers' Market demonstrations after meeting him at Weld Food Bank events. The campaign aims help Weld County become a healthier community by encouraging people to make simple, healthy choices every day.

“A lot of this is new ideas, things people might not think of doing,” Young said. “They realize there’s a lot to do with local products.”

Saturday marked Young’s second cooking demonstration with the Farmers’ Market, his first being this summer. Typically, Young can be found in the kitchen of the Tavern at St. Michael’s Square, 2918 67th Ave. The pub has been open for about four and a half years. Two years ago, Young and his wife bought the place and worked to include food and beer produced in Colorado.

“Doing these demonstrations helps not only to promote the restaurant, obviously, but we try to show what people can do with local produce. It doesn’t have to be the same old boring stuff. There are exciting things people can do with it.”

The cooking demonstrations involve the community and help the Farmers’ Market to interact with the visitors.

“We usually have demonstrations about once a quarter,” said Joe Parker, the on-site manager. “This is a nice fit. I purposefully put Chad next to the organic produce.”

Dean McElroy's Eden Herbs and Flowers stand featured organic squash, potatoes, carrots, tomatoes, kale and a variety of other produce. As visitors asked McElroy about his kale plants, he suggested they also stop to try Young's salad.

"This is an agriculture producing county," McElroy said. "People have a desire for fresh food, and we give conscientious consumers an opportunity to get nutrient-dense food."

Visitors appreciated the effort not only to use local food but also the event itself.

"It gives the people of Greeley something to do on a Saturday when we've been couped up in the winter," Greeley resident Dee Lerma said. "You can go to Fort Collins or Loveland, and they have huge farmers' markets. But why not keep our money here?"



Magnolia Thomas, 2, checks out a radish on Saturday at the Greeley Winter Farmers' Market. While out of season, the market did offer fresh produce.