



JUNIOR LEAGUE OF DENVER

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Junior League of Denver's Cookbooks Perfect Spring & Summer Gift! *Sixth cookbook added to League's award-winning collection in 2019*

DENVER (May 10, 2023) – Junior League of Denver cookbooks, from *Colorado Cache*, released in 1978, to *Centennial Celebrations*, released in 2019, are the perfect spring and summer gift! The League's collection of six award-winning cookbooks, regarded by many as a Denver institution, are available at a [variety of local and national retailers](#).

The newest cookbook, *Centennial Celebrations*, includes more than 200 thoroughly tested recipes for every season and occasion. The creative menus, recipes and entertaining tips will inspire you to cook, connect and celebrate... Colorado style! *Centennial Celebrations* also features photo shoots at iconic Denver locales like Red Rocks Park and Amphitheatre, City Park, Denver Botanic Gardens and more, making it a perfect gift for those who love all things Colorado as well as out-of-town guests.

JLD's cookbooks have been a Denver staple since *Colorado Cache* was released. The League has sold more than 2.1 million books to date, raising nearly \$7 million to support the community. JLD is known for creating incredible cookbooks that feature unique triple-tested recipes, as well as mouth-watering recipe photos and Colorado landscape photography.

JLD has sold nearly 1.1 million copies of *Colorado Cache* since its initial release in 1978. The cookbook is still a popular wedding present and housewarming gift due to the many legendary recipes that are now being handed down from one generation to another.

Proceeds support the League's mission to empower women to become civic community leaders, as well as the JLD's community efforts to disrupt the cycle of systemic poverty for women and families in Denver. The League is well-known for providing trained volunteers to the Denver community through its Done in a Day program, as well as Leaders United in Volunteer Service, or JLD L.U.V.S., a League-wide day of service held in the fall of each year. Visit JLD.org to see where you can purchase the cookbooks, as well as learn more about JLD's mission and community work.

Junior League of Denver Cookbooks and Release Years

Colorado Cache: 1978

Crème de Colorado: 1987

Colorado Collage: 1995

Colorado Colore: 2002

Colorado Classique: 2009

Centennial Celebrations: 2019

WHO WE ARE

The Junior League of Denver (JLD) is a women's training organization that develops civic leaders committed to improving our community. We are currently working to disrupt the cycle of systemic poverty for women and families in Denver. Founded in 1918, the League started, and aided in starting, many well-known Denver institutions including Children's Museum of Denver, Mile High Transplant Bank, the Red Rocks concerts, and many others. Learn more at JLD.org.

Here are a few recipes for your review and use from *Centennial Celebrations*, released in 2019!

[Link to high resolution recipe photos](#)

Ham and Cheese Quiche

SERVES 6

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5 eggs
1½ cups milk
Salt and pepper to taste
2 cups grated Colby-Jack cheese
2 tablespoons all-purpose flour
12 ounces ham steak, chopped
½ cup loosely packed chopped chives
1 (9-inch) unbaked deep-dish pie shell

Preheat the oven to 350 degrees.

Whisk the eggs in a large bowl. Whisk in the milk, salt and pepper. Combine the Colby-Jack cheese and flour in a small bowl and toss to coat.

Add the cheese, ham and chives to the egg mixture and mix well. Spoon evenly into the pie shell. Bake for 45 to 55 minutes or until set and light brown, covering the edge with foil or a piecrust shield if needed to prevent overbrowning. Let stand for 15 minutes before serving.

Note: *As an alternative, omit the chives, substitute Swiss cheese for the Colby-Jack cheese and add 1 cup chopped cooked spinach. May use refrigerated pie pastry fit into a 9-inch pie pan or tart pan with 2-inch sides.*

Summer-Style Orzo Salad

SERVES 8

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1 pound orzo
½ cup extra-virgin olive oil
¼ cup red wine vinegar
Juice of 2 lemons
1 tablespoon Dijon mustard
Salt and pepper to taste
1 cup red cherry tomatoes, cut into halves
1 cup yellow cherry tomatoes, cut into halves
5 ounces feta cheese, crumbled
½ cup pine nuts, toasted
2 tablespoons fresh basil chiffonade

Cook the orzo according to the package directions until al dente; drain. Let stand to cool.

Whisk the olive oil, vinegar, lemon juice and mustard in a large serving bowl. Season with salt and pepper. Add the orzo, red tomatoes, yellow tomatoes, feta cheese, pine nuts and basil and toss to mix. Season with additional salt and pepper if desired. Chill, covered, until serving time to allow the flavors to marry. Garnish with sprigs of basil and whole cherry tomatoes.

Blackberry Sorbet

SERVES 4

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2½ cups fresh blackberries

½ cup water

1¼ cups sugar

Juice of 1 lemon

1 tablespoon vodka

Process the blackberries and water in a blender until smooth. Strain through a fine mesh sieve into a stainless-steel bowl, discarding the seeds. Add the sugar, lemon juice and vodka. Place the bowl in a larger bowl of ice water. Stir until the sugar is dissolved. Leave in the ice bath until the mixture reaches 40 degrees on a candy thermometer. Freeze in an ice cream maker following the manufacturer's directions. Remove to a freezer-safe container. Freeze for several hours or up to 1 week. May skip the use of the ice cream maker; results will not be as creamy. Garnish servings with mint leaves.