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recipes

## Frico Caldo

By The Denver Post

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January 31, 2008--Food prepared by Frasca chef and co-owner Lachlan Mackinnon-Patterson to be used with recipes in The Denver Post Food section. The Denver Post, Glenn Asakawa (THE DENVER POST | GLENN ASAKAWA)

*Lachlan Mackinnon-Patterson added potatoes and onions to the traditional Italian cheese crisp to create a sophisticated, addictive potato cake. Make the cilantro vinegar 24 hours in advance. Makes 4-6 servings. **Ingredients***

### CILANTRO VINEGAR

2 tablespoons chopped cilantro  
2 tablespoons grapeseed oil  
2 teaspoons minced shallot  
Sherry vinegar to taste  
Salt to taste

### FRICO CALDO

1 large (about 9 ounces) Yukon Gold potato  
1 tablespoon butter  
1/2 large onion, peeled and minced  
4 ounces grated Piave or aged Montasio cheese  
Pinch salt  
Grated nutmeg to taste  
Oil  
16-20 pieces of thinly sliced speck (cured ham) or prosciutto

### Directions

Mix cilantro vinegar ingredients in a small jar.

Poach potato in a medium pot with salted water over medium heat until tender (this may take up to 45 minutes to 1 hour). Remove potato and cool slightly. Peel and crush potato into small pieces.

Heat butter in saute pan on medium heat. Add onions to the pan. Slightly sweat onions until translucent and sweet.

Combine onion, potato and remaining ingredients (except oil and speck) in a large mixing bowl; be sure not to over mix.

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Heat a heavy pan on high heat. Lightly oil pan and add half of the potato mixture (frico). Cook frico on one side 5 minutes, until golden brown. Using a spatula, flip the frico to complete cooking 5 minutes more. Repeat with remaining mixture.

Cut frico into wedges and serve with cilantro vinegar and 2 slices speck.

**Wine ideas:**

2006 Scarpetta Tocai Friulano.

*Bobby Stuckey, Frasca*

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