

Blades of Glory

by Jennaye Derge

Most Durangoans who lead crazy, hectic lives and experience the “hangries” from time to time love fast, fresh food. Last Saturday at the Farmers Market, fast, fresh food was front and center as local chefs duked it out during the 8th annual Iron Horse Chef competition. This year’s event, which kicked off the monthlong Eat Local celebration, saw Greg Yucha, of Brew Pub & Kitchen, and reigning champ, Chef Cliff Bornheim, of the Ore House, facing off. The two were given just 90 minutes to shop at the market and whip up a five-course meal. They were then judged on things such as taste, presentation and innovation. This year, the competition was deemed a draw, with both deemed winners by the judges and audience alike.



Placing hand-made croutons to complete the salad.



Greg Yucha, of Brew Pub & Kitchen, sprinkles the final touches on his main course.



Bornheim presents stuffed green peppers to judges.



Cliff Bornheim of the Ore House plates his final product for the judges.



Judges Dana Thompson, right, and Tami Graham taste the first course.