

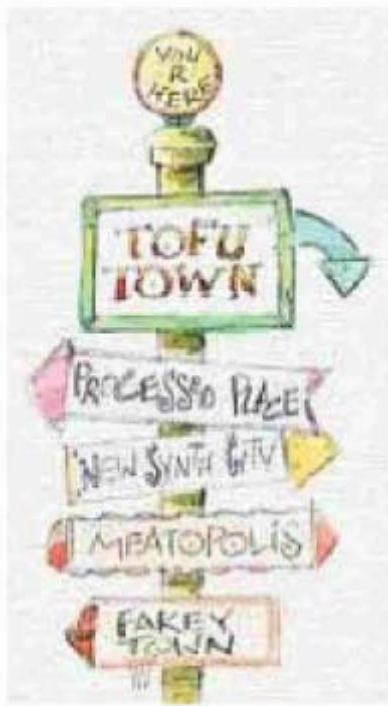
Rocky Mountain News

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THE REAL TASTE OF COLORADO

STORY BY JOHN LEHNDORFF/ROCKY MOUNTAIN NEWS

Everybody knows that Colorado is home to purple mountain majesties and fruited plains, 300 days of sun a year and fabulous ski areas, insufferably fit people and even the current National League champions. But when it comes to indigenous culinary highlights, the best most folks can usually muster is "Rocky Mountain oysters." With Denver and Colorado in the national spotlight next week, we're here to clue everyone in to the state's impressive gastronomic résumé, notched with everything from the invention of the ice cream soda to the launching of the made-to-order quick-casual burrito. Here's a primer on the 10 greatest Mile High taste attractions.



NATURALLY IN TOFU TOWN

Once the butt of granola jokes, Boulder gets the last laugh as the Silicon Valley of the burgeoning natural/organic/green foods industry. This is the healthful birthplace of Celestial Seasonings, White Wave tofu and Silk soy milk, Rudl's Organic Bakery, Wild Oats Markets and Izze soda.

Taste it: at any natural-foods market