



January 14-20, 2018

featured



MAITAKE MUSHROOMS

20919 3 lb.
Also known as hen-of-the-woods mushrooms, maitakes have a mild flavor, and go well with smoked meats such as sausage and with cream sauces for pasta. Maitakes are considered a wood mushroom.



RUTABAGAS

30140 50 lb.
Did you know a rutabaga is a cross between a cabbage and turnip? Very similar to a turnip, but rounder in shape, they are more pungent with a yellow color. Rutabagas can be enjoyed raw or cooked.



SEVILLE ORANGES

11321 20 lb.
Seville Oranges are juicy and great for cutting into segments. The strong flavors make this orange ideal for making marmalade. The tangy orange pairs well with fennel, olives, fresh herbs, bitter greens and seafood.



RAINBOW CHARD

20618 12 ct.
The beautiful color makes this rainbow chard perfect to steam, saute and use to add any color to and body to your favorite salad.

KUMQUAT

20460 10 lb.
It can be added to fruit salads or mixed salads, or used as an ornamental garnish. Kumquats are also cooked in stuffings, baked in cakes and muffins, used to enhance the flavor or sweet-and-sour sauces.

BLOOD ORANGES

30633 18 lb.
The deep red beauties add a wonderful color to any juice or syrup. Pair with roasted beets, feta and mint for a delicious salad.

RAINBOW FINGERLING POTATO

61567 50 lb.
This variety fingerling potato is great for salads and sautés. Or simply roasted and tossed with olive oil and fresh herbs.

DRIED ANCHO CHILI

21348 5 lb.
When dried, poblanos are known as anchos. This dried chili is commonly the sweetest and is delicious in stews and soups. Can be stored in an air tight container for up to 6 months.

TOMATO BABY MIX MEDLEY

22491 12/1.
This mixed pack of small tomatoes includes red and yellow tears, red and yellow currents, orange cherrys, red grape and Sun Golds. Perfect for salads and plate presentation, this mixed pack provides variety, visual interest and a whole lot of flavor.

MEDJOOL DATES

10431 11 lb.
These Medjools are large, rich, meaty, and super sweet with a smooth texture...everything a Medjool is supposed to be! Absolutely gorgeous amenity!

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Chef's TOYBOX



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ORCHID FLOWERS

30054 100 ct.
Turn any breakfast, lunch or dinner into a decadent meal with the addition of these edible flowers.

APPLE CIDER GALLON (LOCAL)

30000 4/1 gal.
This Apple Cider is as delicious as it comes. Serve as is or add to a cocktail for a fall-tastic beverage!

WHITE ASPARAGUS

20062 11 lb.
Honestly, the texture and flavor of this Asparagus will amaze you. White asparagus is much milder than the green variety.

PEA TENDRILS – KOPPERT CRESS

834 8 oz.
These micro pea tendrils have the flavor of sweet peas and pair well with ravioli and stir fry.

FRISÉE

20831 12 ct.
Great for adding texture and color to salads and appetizers. Frisee can be somewhat bitter if the outer green leaves are used, stick to the tender pale center leaves for a more delicate flavor. The green outer leaves are generally used in applications that can take the bitterness, for example: warm vinegary dressings.

MACHE EPIC

10979 1 lb.
Its delicate, dark green spoon-shaped leaves resemble a lamb's ear. The allure of mache is more than skin deep. The creamy, soft leaves of this old garden green melt in your mouth. Though a salad of mache, dressed with a fruity berry vinaigrette is perfectly capable of standing alone, try this wild green in less predictable ways. Add it to sweet fruit or savory vegetable dishes or try it with roasted beets or sauté.

DRAGON FRUIT

10430 10 lb.
Although related to the cactus pear (note the look of the seeds and flesh), the dragon fruit is likened to Kiwi in texture and flavor, but is a little sweeter. It is popular eaten chilled, out of hand, and is also used to flavor drinks and pastries.

GREEK YOGURT

57007 6/24 oz.
Greek Yogurt makes the perfect tenderizer for any meat. Ideal for sauces, smoothies and dips.

RED VEINED SORRELL-KOPPERT CRESS

841 4 oz.
This micro green has a flavor profile of lettuce is slightly acidic. Pairs well with fish, stir fry and veal.

CHINESE LONG BEAN

20108 10 lb.
Also known as yard-long beans, or asparagus beans) are close relatives of the black-eyed pea rather than the green beans. Crunchier than green beans and with a slightly tougher texture, long beans can take a little more cooking without getting mushy. Although the flavor is similar, they do not taste exactly like green beans and are not a substitute. Even though they work well in green bean dishes, long beans bring their own characteristic flavor to a dish. Long beans are great simply blanched and tossed in sesame oil, served hot or at room temperature. They can also be deep-fried, stir-fried, cooked with meats and flavorful sauces, served hot or cold. The beans are usually cut into 1- to 2-inch lengths, but require no stringing.

BROCCOLINI

20175 18 ct.
A cross between Gai Lan and Broccoli, baby broccoli or broccolini has a sweet, delicate flavor with a subtle peppery "edge". Although it looks somewhat like asparagus, with slender stems and buds on top, these two vegetables are not related in any way. The texture of the stem is less fibrous than broccoli or asparagus and does not need to be peeled prior to eating. In fact, broccolini needs no preparation before cooking which makes it a natural time saver. Served raw it is tender, crunchy and well suited for dipping in your popular sauce -- an unusual addition to a traditional crudité platter. It can also be steamed with other vegetables or sautéed with fresh 2 in a little olive oil. It can be angle cut and added to a stir-fry or left whole and tossed in at the end for extra crunch.

