

# Chef's TOYBOX



November 4-10, 2018

featured



### BUTTERNUT SQUASH

21970 BU.  
The flesh is deep orange and sweet. Perfect for desserts, roasting, stuffing and baking. They weigh around 3 lbs each.



### SWEET POTATOES (LOCAL)

22602 40 lb.  
Who needs pumpkin everything when NC is home to Sweet Potatoes? These potatoes are 10-14oz and ready to accompany your meals.



### KABOCHA SQUASH

21988 20 lbs.  
This Japanese variety of squash can be roasted, pureed or stuffed. Kabocha is sweet with a fluffy chestnut like texture. This squash is also perfect for dessert dishes.



### CRANBERRIES

30590 24 ct.  
Complementary flavors include apple, orange, kumquat, pear, rhubarb, lemon, raspberry, apricot, chocolate, Port, Cognac, almonds, walnuts, pork, quail, ginger, cardamom, cinnamon, cloves and allspice.

### APPLE CIDER GALLON (LOCAL)

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

### INDIAN CORN LARGE

22018 40 lb.  
A traditional autumn decorative favorite, Indian corn, with dried kernels of deep blue, dried-pepper-red and brilliant yellow. Alongside pumpkins, gourds, squashes and other gifts of nature, it will grace your autumn or holiday tabletop.

### ROME APPLES (LOCAL)

10205 40 lb.  
Rome Apples are known for their bright red skin and their utility for cooking. Use this apple for all of your fall favorite dishes.

### ANISE/FENNEL

70055 6 ct.  
Fennel can be eaten raw or cooked in a variety of methods such as braising, sautéing or in soups. This versatile and refreshing vegetable is even delicious when cut into strips, chilled and served as an appetizer with a bowl of olives.

### RADISH WATERMELON

21861 10 lb.  
Though its flavor is typically Radish, it is the Watermelon Radish's arresting color combination makes it a perennial favorite.

### TRI COLORED PEELED CARROTS

20366 5 lb.  
Peeled baby carrots that come in orange, white and purple. These petite beauties come with a trim top and are a gorgeous addition to any plate. Use in salads or cook in soups, gratins, sautés and puree.

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## ROOT CELERY

20445 10 lb.

Celery root is equally good cooked or grated raw in salads or cut en julienne and served as celery en remoulade. It can also be served as a puree. Complementary flavors include butter, cream, walnut oil, sunflower seed oil, Gruyere, walnuts, hazelnuts, parsley, thyme, mustard, potatoes, apples, watercress, mushrooms, wild rice and truffles.

## BROCCOLINI

20175 18 ct.

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's 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.

## KOPPERT CRESS MICRO BASIL

807 3 oz.

Tiny leaves of green Basil are packed with flavor and are the perfect accompaniment to a deconstructed Caprese salad. Just slice ripe Cherry Tomatoes in half, add some halved Ciligene (cherry sized) fresh Mozzarella cheese, sprinkle with Sea Salt, and a drizzle of some aged Balsamic. Ciao!

## SWEET CAULI CONFETTI

85115 6/2 lb.

A deliciously colorful blend of small diced sweet potatoes and cauliflower. Puree it with a dash of cayenne pepper for a velvety, sweet heat. Use it jazz up hash puppies for southern bar bites. Or simply substitute it for regular rice as a base for Asian cuisine, braised meats, and more.

## DELICATA SQUASH

21986 40 lb.

This winter variety squash is simple and at delish. Roast it with your favorite flavors or turn in a creamy and sweet soup.

## RED B POTATOES

21816 5 lbs.

Sliced these red b potatoes for the perfect crispy hash. Roast in butter and rosemary for a delicious side dish.

## CAULIFLOWER 4CT

70400 4 ct.

A versatile vegetable, cauliflower can be steamed, mashed, pureed, made into casseroles, fried, or topped with cheese.

## COLLARD GREENS (LOCAL)

20600 8/1 lb.

Local Collard Greens come from Pelion, SC and are the perfect southern delicacy.

## BRUSSEL SPROUT HALVES

21928 4/5 lb.

These halved brussel sprouts save you time and prep in the kitchen. Perfect for roasting or sautéing.

## JUMBO ASPARAGUS

20064 11 lb.

Did you know that the thicker the spear, the tenderer the asparagus will be? Broil, Roast, Steam, Sautee, or make a soup or puree. Asparagus is sure to brighten up any plate.

## TURNIPS

22570 25 lb.

Root vegetable that is perfect for your fall and winter stews and soups. Replace potatoes and use turnips for a spin on a classic dish -- mashed, roasted or fried.

## OYSTER MUSHROOMS

20935 5 lb.

The taste of all oyster mushrooms is fairly mild compared to many of the wild species and the shiitake. It is a versatile mushroom and can be used in a variety of dishes, such as stir-fries. The stem is usually edible, if a little firmer than the cap. Good partners for mushrooms include butter, sour cream, cream, olive oil, dark sesame oil, garlic, parsley, lemon, rosemary, tarragon, cumin, paprika, pine nuts, wine, sherry, Madeira, onions, potatoes, leeks, barley and rice.

