

Chef's TOYBOX



November 4 – November 10, 2018

Featured



GREEN DRAGON HEIRLOOM APPLES

103430 36/44 ct.
These special apples resemble a muted granny smith apple with pleasing light brown freckles. They are sweet with very low acid and virtually no tartness. Limited availability; enjoy them during fall.



BABY KIWI

139900 12/1 pt
These cuties are the size of a thumb nail and 100% edible. Their skin is green (not fuzzy brown) and they provide a perfectly sweet-tart crunch. Delicious out of hand, or halved as a striking garnish.



FLORIDA POMELO

178660 12 ct.
The big beautiful cousin to grapefruit has been harvested early this year as a bountiful gift from the Florida sun. The flesh is reddish and the skin is very aromatic.



POMEGRANATES

172660 30 ct.
From California. Fruit of the gods! Halve these small globes and give them a good **whack!** With the back of a spoon and watch the juicy arils surrender into the bowl beneath.

ELDERBERRIES

110375 10 lb.
FROZEN. Like a tiny blueberry, but very tart! These are best served cooked, so have at it with preserves, jams, syrups and other dessert confections. Also a nice foil for rich foie gras!

PIE PUMPKINS

178960 case
Sm-edium in size and well known for their perfect ration of skin to flesh when yielding pulp for pie making. Allow about 1 pound raw pumpkin for 1 cup finished pulp. Great texture once roasted!

QUINCE

179260 30/32 ct.
From California, these are the key ingredient in *membrillo*. Allow a few days for them to ripen and enjoy cooked down with wine and vanilla to make a paste; wonderful in compotes and sauces.

BABY BRUSSELS SPROUTS

185250 12/10 oz.
Quite gourmet and special. Petite enough to roast or fry whole. Love on them with bacon and mustard vinaigrette!

LEMONADE APPLES

103540 30 ct.
From New Zealand. Bright yellow vibrant colored skin, very firm texture. The flesh is just tart enough with a unique effervescent effect on the palette.

LADY APPLES

103120 12 lb.
A limited engagement for Fall, enjoy these small sized treats for eating out of hand or for dipping in caramel. Or win the prize "bobbing for apples!!"

CONTINUED >>

Chef's TOYBOX



November 4 – November 10, 2018

SATSUMA MANDARINS

160840 case
The sweetest of the citrus family, and yet they have acid to balance. The skin is a deep orange-red and full of volatile oils, making the zest just as useful as the juicy interior. Very few, if any seeds.

GREEN ACORN SQUASH

186040 40 lb.
Welcome to Fall! Averaging about 4 lbs. each, these are a great introduction to the flavors of Autumn. Tasty in soups, ravioli, roasted in wedges or diced into your favorite recipe.

CONE CABBAGE

112540 10 ct.
It's cabbage, but it's so much cooler than that! It is conical in shape, so cut in half or quarters it retains its unique shape for a dramatic presentation on the plate.

SWEET TAMARIND

190785 16/1 lb.
A most peculiar fruit, it needs a little attention in order to serve you best. Strip them out of their brittle shells and simmer in water to coax the pulpy flesh off of the seed. Use the puree to enhance Indian and Island Cuisines.

CACTUS PEARS

164860 20/30 ct.
It actually is the fruit of the cactus plant, also known as prickly pear. Its interior is similar in color and texture to that of a red dragon fruit. Try it in a margarita.

TREVISIO

195460 12 ct.
Popular in Italian cuisine for its bitter chicory flavor. It is shaped like Belgium endive with the coloring of radicchio. Very receptive to oak grilled flavor!

LACINATO KALE

711050 24 bu.
ORGANIC. Also known as Tuscan kale, black kale, dinosaur kale. All cool nicknames for a cool vegetable! Deep mineral-ly flavors are packed with nutrients. A great European salad green and vegetable.

CHESTNUTS

118300 25 lb.
A traditional end of dinner treat in Italy! Roast these and pass the warm bag around the table. Perfect for use in stuffing and other fall-inspired menu additions. About 20 chestnuts to a pound.

GOLDEN KIWI

139960 13 lb.
These pretties are ready for the fruit platter: fuzzless, smooth and bronzed!! The flesh is similarly structured as the traditional, but golden and with more tropical flavors. Change it up!

PASSIONFRUIT

162820 case
Sweet and tart (very tart) all in one taste experience! Beautifully unique flavor – the ultimate in tropical expression. Nice for sauces, vinaigrettes and dessert!

HACHIYA PERSIMMON

170500 case
These persimmons need to be ripened soft before they can be eaten. They have a deliciously creamy texture and sweet, almost almond-like flavor.

THOMCORD GRAPES

130660 10/1 lb.
A handsome blue/purple grape bred from the Thompson seedless and the Concord grapes, combining to make a sweet, jammy snack! Break out of your grape routine.

FORELLE PEARS

165160 75 ct.
An attractive blushed pear of diminutive size, it is just right for amenity and whole fruit presentations. First crop from California. Leave a few days on the counter for optimal ripeness.

GLOBE CARROTS

115180 24 bu.
Also known as Thumbelina carrots, these unique carrots are small and round with a tapered end. With their tops attached, they are a dramatic player on the plate!

CRANBERRIES

110350 24/12oz.
Fresh for Fall, a surefire way to transition your menu from summer berries into seasonally inspired flavors. Wonderful made into compotes for game birds and turkey.