

Produce in the Spotlight



Buttercup Squash

Origin: USA
Pack Size: 40 lb
Availability: 4 weeks

The flavor of the buttercup squash's flesh is sweet and nutty, with a creamy consistency more in line with that of a baked potato than a pumpkin. The dark yellow-orange flesh is somewhat dry. Steaming and baking are preferred methods of preparation, as both will bring out the sweetness of and add moistness to the flesh.



Blue Hubbard Squash

Origin: USA
Pack Size: 40 lb
Availability: 3 weeks

Despite their chalky exterior, the Blue Hubbard Squash has a yellow-orange flesh that can be used like any other squash. The sometimes grainy flesh is often mashed or pureed. Combined with butter and herbs, this squash is an excellent source of Vitamin A.



Red Jalapeno Chile

Origin: Mexico
Pack Size: 10 lb
Availability: 3 weeks

Red Jalapeno Chiles are the same as the green ones, except they are left on the vine longer to ripen. They are sweeter but, surprisingly, not hotter than the green ones. Add fresh or roasted chiles to salsa's, chutney's, and sauces for a sweet spicy flavor. Chipotle chiles are Red Jalapenos that have been smoked and dried.



Mini Eightball Squash

Origin: Mexico
Pack Size: 22 lb
Availability: 5 weeks

Similar to the Mexican squash in both taste and texture, this hybrid zucchini has a tender white flesh. This unique shaped squash can be hollowed, stuffed and roasted with meat, grains or cheeses. For a decorative vegetable tray a raw squash can be hollowed and used as a container for dressings or dips.



Buddha Hand

Origin: USA
Pack Size: 5 CT
Availability: 3 months

This citrus is surrounded by finger-like sections. The fruit has a yellow rind and has hardly any flesh or seeds. Used in China and Japan for perfuming rooms and clothing. The strong lemony flavor and aroma of the zest is great for adding a zesty flavor to your dishes. Buddha Hand is also popular for its ornamental value.



Mc Intosh Apples

Origin: Canada
Pack Size: 40 lb
Availability: 8 weeks

Early Mc Intosh apples are excellent eaten out of hand and very good for pies. This tart crisp apple gets redder and sweeter later in the season. Used in both sweet and savory preparations, they are often added with other dense apples for baking. Diced Mc Intosh will add sweetness and moisture to cakes, breads, and cookies.