

CHEF'S TOYBOX

EXOTIC TASTY FAVORITES

JANUARY 2021



APPLE HEIRLOOM PINK PEARL

102840 | 40 lb.

Pink Pearl apples are creamy tan/yellow to green and speckled with small white lenticels (spots). Medium in size it is prized most for its delicate flesh, which is vivid pink to red in color. Highly aromatic the Pink Pearl has a balanced sweet-tart flavor with nuances of raspberries and grapefruit.

LEMON PINK

141470 | 10 lb.

Pink Lemons have distinctive green and yellow variegated stripes and a pink blush to the skin. These lemons have pink flesh, clear juice, and a wonderful lemon flavor.

PEPPER DRIED GUAJILLO

166660 | 5 lb.

Guajillo chiles are dried chiles used throughout as a base for rich salsas and sauces. They add a complex fruity flavor with little burn.

PEPPER DRIED ANCHO

166420 | 5 lb.

The Ancho Pepper is the dried form of the poblano pepper, and one of the most popular peppers in Mexican cuisine

LETTUCE TANGO BABY

144820 | 3 lb.

This beautiful lettuce variety is grown in the Yuma area primarily for the baby leaf salad industry as its curly and frilly leaf edges make a favorite contrast in bagged salads and specialty markets. Tango resembles endive in appearance and is rich in vitamins, has a tangy flavor, but without the bitter taste.

CARAMBOLA (STARFRUIT)

113860 | 8 lb.

Carambola or star fruit is one of the most sought after fruits due to its nutrient density and antioxidant levels. This exotic fruit is definitely one of the best fruits that promote health!

MUSHROOM BROWN HONSHIMIJI

151360 | 12/3.5

Hon Shimeji, Brown beech mushrooms have burlap colored, smooth petite globular caps and ivory white slender stems that connect to a thick white porous inedible base which allows the mushrooms to grow. Hon Shimeju mushrooms have piquant, umami aromas, sharp flavor when fresh, mild and nutty when cooked and a firm chewy texture that softens with cooking.

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JANUARY 2021 | pg 2

MUSHROOM ROYAL TRUMPET

605780 | 3 lb.

Royal Trumpet mushrooms have light brown, trumpet-shaped caps resting on tender white stems and are commonly known as King Oyster mushrooms. They are medium to large in size and grow in clusters of four to five. They have a delicate, nutty flavor with firm texture and long shelf life.

JUNIPER BERRY SPICE

110560 | 11 oz.

Juniper Berry Spice Rub is a delicious blend of juniper berry, black pepper, garlic, onion, thyme, rosemary, chili flakes, lemon peel, coriander, fennel, chili, salt. This rub is peppery and complex with wild juniper berries that offer up an aroma of gin and a distinctive essence of woods on a clear morning.

BUDDAH HAND

112430 | 5 ct.

Also known as the Fingered Citron, the Buddha's Hand is one of the oldest citrus fruits. Sometimes described as a "lemon with fingers," this strange citrus is treasured for its sweet floral fragrance and mild zest. Inside the fruit there is little to no flesh or juice—it's all rind and pith.

CRAB APPLES

100540 | 10 lb.

Crab apples have a really high pectin content, great for jams and jellies. ... They may be small and sour, but you can make some amazing recipes with the fruit of the crab apple tree.

GRAFFITI EGGPLANT

123640 | 11 lb.

Graffiti eggplants are small and teardrop in shape and taste similar to the regular kind with one notable exception: They have a sweet, almost fruit-like flavor. You also won't find eggplant's stereotypical bitterness here thanks to their smaller seeds, and the skin is thinner than the large purple varieties.

BABY GREEN KOHLRABI

140200 | 12 ct.

Baby Green Kohlrabi is a petite sized vegetable with a sweet taste but a hint of radish flavor.

DRAGON TONGUE BEAN

107900 | 10 lb.

Dragon Tongue is probably the best multipurpose bean available. It's suited to use as a fresh snap bean or as a shelled bean when fully mature. As a snap, harvest when the flat beans turn from lime green to buffed yellow with bright purple stripes.

KIWANO (HORNED) MELON

149620 | 15 ct.

Kiwano Melons are mild in flavor and similar in taste to juicy, seed-filled cucumbers. The flavor is reminiscent of a cucumber, with notes of melon and lime. This fruit's versatility extends beyond simply eating it. Cut in half and scoop out the translucent jelly-like flesh to create a unique, visually-striking serving cup. Once peeled, Melissa's Kiwano Melons can be tossed in fresh fruit salads, salsas, smoothies or served as a garnish with roasted meats.

FLOWER MICRO FLOWER MIX

126160 | 200 ct.

Vibrant, colorful combination of charming micro flowers!