

CONFIDENCE  
IN EVERY CASE.



## ON THE SCHEDULE

### December

- 3: First Day of Hanukkah
- 7: Pearl Harbor Remembrance Day
- 21: Winter Begins
- 24: Christmas Eve
- 25: Christmas Day
- 26: Kwanzaa Begins Boxing Day (CAN)
- 31: New Year's Eve

### January

- 1: New Year's Day
- 21: Dr. Martin Luther King, Jr. Day (USA)

### February

- 2: Groundhog Day
- 3: Super Bowl Sunday (USA)
- 5: Chinese New Year Begins
- 14: Valentine's Day
- 18: Presidents' Day (USA)
- Family Day (CAN)

# In Season PRODUCE REPORT

WINTER 2018

## In Market



**Green Beans** – Green beans should have long, straight-yet-plump pods with consistently deep green color. Try snapping one—beans should break easily when you bend them. Pair with anchovies, hazelnuts, citrus, or sour cream.



**Kabocha Squashes** – These pumpkin-like squashes have leathery, green skins and deep orange flesh. Their inherent sweetness is enhanced when roasted—try them in broth soups, thick stews, and desserts like panna cotta and cheesecakes.



**Oranges** – Seedless, sectioned oranges add bright citrus notes with a hint of sweetness and plenty of juice. Add to salsas, chutneys, ceviches, and leafy green salads. Pair with chocolate, brandy, cinnamon, ginger, or vanilla.



**Shallots** – Shallots are onions' milder cousins. Use as a direct substitute, especially in delicate applications like vinaigrettes, cream sauces, and quiches. Ideal partners with apples, fish, sherry, mushrooms, and tomatoes.

## Usage Ideas

- Spread puff pastry squares with 'nduja sausage, then top with confited shallots, sauteed Markon First Crop® (MFC) Shiitake Mushrooms, and shaved Grana Padano.
- Toss together roasted baby red beets, finely minced shallots, Ready-Set-Serve® (RSS) Orange Sections, and Upland cress; drizzle with creamy wasabi dressing and sprinkle with almond dukkah.
- Julienne peeled Kabocha squash, then fry strips until crisp; toss with turmeric dust and serve with yuzu aioli.
- Char RSS Trimmed Green Beans, then toss with RSS Orange Sections, shaved horseradish, crispy pork belly, and arare rice crackers.
- Coat RSS Trimmed Green Beans with buttermilk-IPA batter and house-made, roasted garlic breadcrumbs—deep fry until light and crispy; serve with zhug dipping sauce.
- Serve pan-roasted salmon fillets over nutty farro; top with raita and chutney consisting of RSS Orange Sections, minced MFC Fennel, and toasted mustard seeds.
- Braise short ribs with sliced shallots, chunks of Kabocha squash, five-spice powder, fresh ginger, and RSS Peeled Garlic.
- Simmer RSS Cauliflower Florets, RSS Trimmed Green Beans, and chunks of fried paneer cheese in a spicy, Indian curry sauce; serve with Basmati rice, garlic naan, and cilantro-green cayenne chile pepper chutney.
- Top roasted Kabocha squash mochi ice cream with caramelized chunks of Kabocha, freshly whipped cream, and ume-maple syrup.
- Serve gingerbread cake squares topped with Italian meringue gelato, RSS Orange Sections, rose water, and finely minced, candied pistachios.