

CONFIDENCE
IN EVERY CASE.



ON THE SCHEDULE

December

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

January

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

February

- 2: Groundhog Day
- 4: Super Bowl Sunday (USA)
- 13: Mardi Gras
- 14: Valentine's Day
Ash Wednesday
- 16: Chinese New Year Begins
- 19: Presidents' Day (USA)

In Season PRODUCE REPORT

WINTER 2017

In Market



Belgian Endive – Pronounced on-deeve, these pale yellow chicory leaves are crisp with bitter flavor when raw, tender with sweet notes when baked or braised. Pair them with apples, bacon, blue cheese, cream, nuts, and onions.



Red Currant Berries – These tiny, ruby red, glossy-skinned berries are juicy and tart—and often used to give food a distinct kick. They work well in vinaigrettes, with game meats, as poultry glazes, and eye-catching garnishes.

Usage Ideas

- Pair seared scallops with Ready-Set-Serve® (RSS) Rio Citrus Salad (which includes Rio Red grapefruit segments during winter); drizzle with brown butter and sprinkle with snipped Markon First Crop® (MFC) Chives.
- Cut the richness of Brie cheese with tiny currant berries; top crostini with a thick wedge of melted cheese, honey, and red currant berries.
- Toss chopped Belgian endive leaves with shaved MFC Braeburn Apples and toasted walnuts; dress with Champagne-Dijon vinaigrette.
- Sauté MFC Yellow Onions, MFC Mushrooms, chopped chanterelles, and MFC Thyme; deglaze with sherry, thicken with flour, and simmer in mushroom stock; puree and add heavy cream; garnish soup with fried bits of chanterelle and garlicky croutons.
- Bake halved Belgian endives with heavy cream and Parmesan cheese for a gooey, craveable gratin; serve hot, garnished with long MFC Tarragon leaves.



Chanterelles – These wild mushrooms have a deep golden color, mildly fruity-yet-earthy flavor, meaty stems, and soft, wave-shaped tops. They are highly prized by chefs who pair them with citrus, eggs, garlic, herbs, pasta, pastry, poultry, rice, and sherry.



Rio Red Grapefruits – The state fruit of Texas, Rio Reds are prized for their deep crimson color and their subtly sweet-tart flavor. Only on the market during the winter months, now is the time to use them—in breakfast bowls, green and fruit salads, and desserts.

- Give guests a luxurious vegetarian, gluten-free entree with meaty-textured chanterelle tacos: fill warm corn tortillas with chanterelles sautéed with RSS Sliced Onions and strips of Poblano chile peppers; top with grated asadero cheese and serve with fresh crema.
- Mix poached chicken with house-made mayonnaise, RSS Sliced Celery, Madras curry powder, and golden raisins; serve in large Belgian endive cups, garnished with the smaller leaves.
- Wow guests with a light and airy dessert consisting of individual pavlovas topped with freshly whipped cream, tangy grapefruit curd, and RSS Rio Citrus Salad; garnish with edible elderflowers and leaves of MFC Mint.
- Bake red currants, diced MFC D'Anjou Pears, and frangipane in individual pastry shells; dust with powdered sugar and serve with hot cocoa or herbal tea.



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