

Chef's TOYBOX



PURPLE® SWEET POTATOES

Stokes Livingston, CA
385056 30 lbs

This potato has a rugged purple skin and vibrant purple flesh. It is firm and dense, more so than a typical sweet potato and offers a different taste as well. The flesh is drier and has a lower moisture content than most sweet potato varieties.

SWEET CAULIFLOWER CONFETTI

Mann's Salinas, CA
300066 6/2 lbs.

This new item from Mann's is described as "a deliciously colorful blend of small-diced sweet potatoes and cauliflower. Sweet Cauli Confetti is as versatile as it is convenient. Puree it with a dash of cayenne pepper for a velvety, sweet heat or sub for regular rice.

FUYU PERSIMMONS BULK PACK

Arata Farms Byron, CA
220015 25 lbs.

The Fuyu boasts pumpkin colored tones in both skin and flesh and when ripe, possess layers of flavor reminiscent of pear, dates and brown sugar with nuances of cinnamon. Add to cold appetizers, salsas and salads or cook down to make cakes, breads and pies.

PEPPADEW™ PIQUANTE PEPPERS

Stromeyer & Arpe South Africa
380046 12/14 oz.

Peppadew™ is not only rich in flavor but has great nutritional benefits. Whole sweet piquante peppers are blended with a secret recipe which makes every bite simply unforgettable. Pair with goat cheese or add to a salad for a special treat.

SATSUMA MANDARIN CUTIES

Bee Sweet Fowler, CA
235270 4/5 lbs.

These mandarins are one of the sweetest citrus varieties, and usually seedless. One of the distinguishing features of the satsuma is the thin, leathery skin dotted with large and prominent oil glands. They peel very easily and have a delicate flesh.

CRANBERRIES

Prairie Meadows Wisconsin
130043 24/12 oz.

They are also synonymous with winter menus, complimenting Holiday dishes both sweet and savory. Fresh or dried, they be added to salads, or pair with cheese, breads and cakes, or cook and reduce into a sauce for chutney or jelly.

POMEGRANATES

Jody's Fresh Farms Dinuba, CA
240090 20 lbs.

Fall is in full swing now that we have nice, large fruit with good color, now until Mid-December locally. The seeds, "arils" are the edible portion. To easily and cleanly remove the seeds, break the fruit apart, and submerge in a bowl of water.

POINT REYES BLUE CRUMBLES

Pt. Reyes Cheese Co. Pt. Reyes, CA
710437 2/5 lbs.

Our favorite blue cheese is produced by Pt. Reyes own cows, with rBST Free milk. Aged approx. 5 months, the Original Blue cheese is crumbled up for easy adding to salads, pastas, risottos, or you can melt over burgers, eggs and potatoes!

LADY APPLES

Cooseman's Product of USA
100942 12 lbs.

The Lady apple has thin satin-finished pale lime green skin, blushed with layered tones of ruby and crimson. Though it is firm to the touch, the flesh is tender, not crisp. Its flavor is far from tart, rather quietly sweet tart with a succulent but subtle finish.

FRESH GOLDEN CHANTERELLES

Foods in Season Northwest, USA
365065 5 lbs.

Pacific Golden Chanterelles are one of the most prized of the species, strikingly beautiful, with their bright golden color, like an apricot. The flesh is white and aromatic, with a great, meaty texture. Pair with pasta, butter or cream sauces and cured meats.

FETA CRUMBLLED CHEESE

Grand European Product of USA
710514 5 lbs.

This feta is and aged brine curd cheese, which is made with cow's milk. You can use this crumbled or melted on a traditional Greek salad, spanakopita or pizza. Delicious with olive oil, roasted red peppers and nuts. It has a tangy Mediterranean flavor!

PINEAPPLE QUINCE

Visalia Produce California
240091 20 lbs.

A characteristic common to all quince varieties is their strong aromatic fragrance, a musky-wild, tropical-like perfume. They are ideal for making jam, jelly and candy. In savory preparations, add to beef stews or serve cooked slowly, alongside roasts.