

In Season

PRODUCE REPORT

Rich & Savory

Winter 2010

In Market



Bay Leaves

Intensely aromatic bay leaves combine the flavors of balsam and pepper. A standard in many French and Mediterranean recipes, bay leaves give complexity to dressings, marinades, and sauces. Just be sure to remove before serving!



Parsnips

They may look like fat, white carrots, but parsnips actually have a nutty, buttery, only slightly sweet flavor that works well in meat stews and roasts. Great substitutes for potatoes, parsnips develop a creamy texture when baked.



Portabella Mushrooms

Large and brown with open veils and flat caps, meaty-textured Portabellas impart umami flavor to gratins, gravies, soups, and roasted meats. They can be grilled, roasted, baked, braised...even pickled! Pair with beef, cheese, or soy sauce.



Red Potatoes

Firm, thin-skinned red potatoes are usually smaller and less starchy than their Norkotah and Russet cousins. Ideal for mayonnaise-based salads and casseroles, red potatoes also hold their shape when roasted with poultry and/or herbs.

On The Schedule

Usage Ideas

December

- 2: First Day of Hanukkah
- 25: Christmas Day
- 26: Boxing Day (Canada)
Kwanzaa Begins
- 31: New Year's Eve

January

- 1: New Year's Day
- 17: Dr. Martin Luther King, Jr. Day

February

- 3: Chinese New Year Begins
- 14: Valentine's Day
- 21: Presidents' Day (US)

- Sauté Ready-Set-Serve (RSS) Sliced Red Onions with bay leaves; when browned, deglaze with balsamic vinegar; reduce and simmer until soft and thick; offer marmalade with sliced duck breast or roasted turkey
- Roast and halve Markon First Crop (MFC) Mount Vernon Red Potatoes; top with crab salad, caviar, and snipped MFC Chives—great for New Year's Eve parties
- Fill roasted MFC Portabella Mushroom caps with goat cheese and sautéed Swiss chard; broil until browned
- Simmer RSS Triple-Washed Spinach, MFC Tomatoes, RSS Carrot Coins, cannellini beans, orzo, bay leaves, and chicken stock for the classic soup: pasta e fagioli
- Layer sliced MFC Idaho Potatoes, MFC Portabella Mushrooms, and parsnips; top with Gruyère sauce and bake until tender and browned on top
- Add sautéed MFC Portabella Mushrooms, RSS Peeled Garlic, RSS Diced Onions, Italian sausage, bay leaves, and hot stock to corn bread cubes; serve stuffing with sliced pork roast
- Glaze chopped parsnips and yams with a maple syrup and Dijon mustard mixture; roast until tender
- Boil small, skin-on MFC Mount Vernon Red Potatoes; loosely mash with softened butter, MFC Oregano, salt, pepper, and creme fraîche; serve warm potato salad with lamb
- Stuff softened butter, bay leaves, and slices of MFC Lemons under the skin of Cornish game hens; roast with peeled, chopped MFC Carrots and parsnips
- Braise short ribs with MFC Mount Vernon Red Potatoes, RSS Sliced Yellow Onions, and chopped MFC Portabella Mushrooms; plate meat on top of vegetables and jus
- Simmer bay leaves and the zest of MFC Oranges with fresh cranberries; strain and add to custard mixture; serve chilled
- Use bay leaves to accent rice puddings, panna cotta, and macerated fruits



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