



ON THE SCHEDULE

December

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

January

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

February

- 2: Groundhog Day
- 10: Chinese New Year Begins
- 13: Ash Wednesday
- 14: Valentine's Day
- 18: Presidents' Day (USA)
- 18: Family Day (Canada)

In Season PRODUCE REPORT

WINTER 2012

In Market



Cabbage – Whether the green, red, or Savoy variety, cabbages are globe-shaped, leafy vegetables. Their leaves are dense and their flavor is mild. Use cabbage in hearty soups, all types of salads, and stir-fries. Great with pork!



Crimini Mushrooms – Small and brown with open veils and rounded caps, meaty-textured Crimini impart umami flavor to gratins, gravies, soups, and roasted meats. They can be baked, braised, grilled, roasted...even pickled!

Usage Ideas

- Mix Ready-Set-Serve (RSS) Grapefruit Sections into Greek yogurt; sprinkle with chia seeds and drizzle with honey
- Sauté Markon First Crop (MFC) Crimini Mushrooms, RSS Washed & Trimmed Green Kale, and RSS Peeled Garlic; excellent on crostini
- Add the tart flavors of RSS Grapefruit Sections (chopped) or stewed cranberries to RSS Avocado Pulp
- Toss RSS Southwest Blend (made with green cabbage, carrots, green onions, romaine, and cilantro) with its creamy dressing, pepitas, and crunchy tortilla strips; serve as a side salad or taco topper
- Simmer fresh cranberries with RSS Grapefruit Juice, sugar and pearl onions; when thick and soupy, spread over sliced turkey sandwiches
- Pickle RSS Green Cabbage; serve on burgers, falafel wraps, fried rice, and Asian noodle dishes



Cranberries – Cranberries are small, hard berries with deep crimson skins and white flesh. Their high acid content makes them the heartiest of berries—and gives them their tart flavor. Try them with meats like duck and venison.



Grapefruit – These full-sized citrus fruits are available year-round, but flavor and quality peak in the winter months. Grapefruits should be heavy for their size, with smooth, bright yellow or pink rinds and juicy inner flesh.

- Top bacon and thyme polenta with sliced and sautéed MFC Crimini Mushrooms, RSS Sliced Onions, and the zest of MFC Oranges
- Glaze duck breast with reduced cranberries and their juices; stir remaining fruit into wild rice; serve sliced duck on top of rice
- Wrap a mixture of roasted Butternut squash, quinoa, golden raisins, and pine nuts in boiled cabbage leaves; steam and top with paprika sauce and crème fraîche
- Use finely minced, browned MFC Crimini Mushrooms, MFC Sage, D'Anjou pears, and Arborio rice in creamy risotto
- Simmer coconut milk, cardamom, and brown sugar until thick; spoon over RSS Grapefruit Rounds and place under a broiler until the surface brulées
- Make in-house caramel; stir in fresh cranberries and pistachios; use to coat popcorn and serve as a whimsical dessert or on-trend bar snack