

# IT'S CITRUS SEASON!



## **Cara Cara Orange**

Sweet with a juicy flesh that ranges from pinkish-orange to a rosy red. Great for fresh eating.



## **Satsuma Mandarin**

Easy to peel and seedless, these sweet delights are perfect for snacking.



## **Clementine Tangerine**

With an even balance of sweetness and acidity, clementines are great for fresh eating as well as vinaigrettes, cocktails, and desserts.



## **Navel Orange**

A traditional standby, navel oranges are sweet and are great for eating fresh.



## **Valencia Orange**

Named after Valencia, Spain, this orange boasts a balanced sweet-tart flavor and are perfect for juicing.



## **Grapefruit**

A cross between a pomelo and an orange, grapefruits are known for their bold flavor, a combination of sour, sweet, and bitter.



## **Pomelo**

The pomelo, the largest citrus fruit, has a thick rind and a mild, balanced sweet-tart flavor.



## **Pink Lemon**

Also known as a Variegated Eureka Lemon, this sweet, tart, and fruity lemon with lower acidity is pink due to a higher amount of lycopene.



## **Meyer Lemon**

A cross between a lemon and a mandarin orange, the meyer lemon has a thin, edible rind and deep yellow flesh that bursts with lemon flavor, but without the acidic bite.



## **Lemon**

This classic, highly acidic fruit will make you pucker from its sour taste when eaten raw, but the zest or juice is perfect for balancing both sweet and savory dishes.



## **Lime**

Another highly acidic classic member of the citrus family, a squeeze of lime is just what many dishes and cocktails need to enhance and brighten their flavor.



## **Blood Orange**

This citrus boasts a beautiful crimson colored flesh inside that is sweet with notes of raspberry flavor. Great to eat on its own but also a colorful addition to salads and desserts.