



THE WEEKLY WEEDEEER

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February 24, 2025

Baby Kiwi, Shamrock-Cut Potatoes, Rainbow Carrots, Cippolini Onions, Jackfruit, 3-Color Baby Beets, Elephant Garlic & Mini Bananas

Colorado Specialty Farms

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PRODUCE NEWS:

Specialty Grapefruit Month – February – we have oro blanco & pomelo grapefruit varieties

Winter Salad Greens – available – flowering kales, frisee, red & white endives, escarole, curly endive, treviso, rose radicchio & castelfranco

Mardi Gras is 3/4/25 – We have essential cajon & creole ingredients – cayenne peppers, okra, carnival cauliflower, chayote squash/mirlitons & more

Specialty Root Vegetables – available – celery root, jicama, lotus root, parsnips, rutabagas, salsify, sunchokes, taro, turnips, yucca & more

Baby Kiwi – Coming into season now. Tiny little kiwi bites – about the size of a grape. Thin edible skin, not fuzzy like larger green kiwi. Filled with teeny-tiny black seeds. Enjoy them as-is, they are really delicious. Kids love them too. A great snack to add to your backpack when skiing, snowmobiling or snow shoeing. Pack them in boxed lunches too. Baby kiwi are also great for parfaits, fruit salads & salsas, mixed fruit tarts & charcuterie platters. Also a nice garnish for fruity beverages, smoothies & lemonades.



Shamrock Potatoes – Create festive St. Patrick's Day plates with our shamrock-cut potatoes. Perfect for a corned beef side. **Cippolini Onions** – We offer bulk/dry cippolinis. Peeled cippolinis too. Blister, then roast & drizzle with balsamic reduction – amazing flavor.



Rainbow Carrots – A gorgeous blend of white, orange, yellow, purple & red carrots. A few different size choices – we have 25# large rainbow table carrots, 24-bunch french rainbow carrots with stems & 5# cryovac-packed peeled baby rainbow carrots with 1" decorative tops. Ideal for winter side dishes, stews & soups. For an easy side dish that complements any entrée – roast them with honey-thyme butter. Also use raw rainbow carrots for salads, slaws & crudité plates. Here's a yummy Carrot-Ginger Soup with Smoked Sausage & Parsley - <https://www.saveur.com/carrot-soup-with-ginger-and-leeks-recipe/>



PLEASE CALL FOR PRE-ORDERING INFORMATION & LEAD TIMES: 303-371-3130

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Visit our website for additional information -

ColoradoSpecialtyFarms.com



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Jackfruit – Jackfruit is the world’s largest tree fruit – weighing 10-25 pounds, and sometimes up to 80 pounds. This fruit has gained lots of popularity over the past several years. Underripe jackfruit is a good substitute for pulled pork as the cooked flesh will shred easily and pair nicely with bbq sauces. Ripe jackfruit has a pineapple texture and a creamy pineapple/banana taste. Filled with chunky pockets of flesh with large seeds throughout.



Baby Beets – Baby red, gold & candystriped beets available. Choose your favorite color or try our mixed case. While all 3 colors taste similar, there are subtle differences – candystriped beets have a milder flavor, and gold beets are less sweet & more earthy. Large red, gold & candystriped beets available too. And we also offer peeled baby beets which require no prep. Steam or roast. Serve in hot or cold dishes.



Elephant Garlic – Elephant garlic has larger cloves than traditional garlic, and the flavor is milder & sweeter. Roast or grill halved heads of elephant garlic. Roasted elephant garlic cloves are delicious with crostinis. Stuff whole chickens with cloves before roasting. Also, mince the cloves and use in soups, sauces, pestos & marinades. Great for pizzas & pastas too. Elephant garlic adds nice flavor to dips as well – an ideal ingredient for a sour cream & caramelized onion dip.



Baby Bananas – Baby bananas are also called finger bananas. They taste about the same as larger bananas. It’s the small size that’s unique & fun. Add baby bananas to boxed lunches & fruit baskets. They’re about 5 inches long, making them a perfect choice for individual petite-sized banana splits. You may also halve peeled baby bananas, sprinkle with sugar and caramelize with a blow torch. And treat yourself and your guests to a decadent bananas foster dessert real soon with this one and only original Brennan’s Bananas Foster recipe - <https://www.brennansneworleans.com/recipes/bananas-foster/>

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