

Harvest Sensations®

...making your menu delicious

SWEET & JUICY SUMMER MELONS



GALIA



CRENSHAW



SHARLYN



SANTA CLAUS



HAMMI



TUSCAN

Harvest Sensations® **WHAT'S IN SEASON?**

***Availability is subject to daily harvest changes**

FRUIT

APPLES
APRICOTS
BANANAS, ORGANIC
COCONUTS, DRY
FIGS *ltd*
GRAPES variety
KIWANO *ltd*
LIMES, MX KEY
LYCHEE
MELON variety
NECTARINES white
NECTARINES yellow
PEACHES donut/saturn
PEACHES white
PEACHES yellow
PEARS, ASIAN
PEARS, FORELLI
PINEAPPLE, BABY *ltd*
PLUMS variety
PLUOTS variety
POMOGRAATE SEEDS
TROPICALS seasonal
WATERMELON

OTHER FUN PRODUCTS

ALOE LEAF
BEE POLLEN
DRIED WILD MUSHROOMS
HONEY (varieties)
NOODLES, CRISPY
SEABEANS
SUGAR CANE
TAMARIND
TOFU (varieties)
VANILLA BEANS
WHEAT GRASS

VEGGIES

ARTICHOKES variety
ASPARAGUS, WHITE
BEANS, FAVA
BEETS colors
CARROTS colors
CAULIFLOWER colors
CHARD
CHAYOTE
CHILES
COLLARDS
CUCUMBER PERSIAN
DANDELION GREENS *ltd*
EGGPLANT variety
ENDIVE
FENNEL
GARLIC, BLACK
GARLIC, ELEPHANT
KALE
KALE SALAD organic
LEEKs, BABY
MUSHROOMS, BEECH BROWN
MUSHROOMS, BEECH WHITE
MUSHROOMS, KING TRUMPET
MUSHROOMS, WILD FRESH
MUSTARD GREENS
ONION, CIPOLLINI
ONION, SWEET
ONION, PEARL
PARSLEY ROOT *ltd*
POTATOES, HEIRLOOMS
POTATOES, PEE WEES
RADICCHIO
RUTABEGA
SWEET POTATO, BABY
SWEET POTATO, KOREAN
SWEET POTATO, OKINAWA
TURNIPS
TURNIP GREENS

ASIAN

BEANS, CHINESE LONG
**also available cleaned*
BITTER MELON
BOK CHOY, BABY
BOK CHOY, TIP
CABBAGE, NAPA
CABBAGE, SAVOY
DAIKON
EDAMAME
EGGPLANT varieties
GAILON
LEMON GRASS
LOTUS ROOT
MALANGA
MANGO
MIZUNA
MUSHROOMS, SHIITAKE
**also available stem less*
NOODLES, CRISPY
PAPAYA
PEASHOOTS
PEARS, ASIAN
PEAS, SNAP
PEAS, SNOW
TARO ROOT
TATSOI
TOFU
WASABI PEAS
WRAPPERS:
Eggroll, Wonton, Pot Sticker
YU CHOY SUM

LATINO

ACHIOTE PASTE
BBQ ONION
CHILES
CHIPOTLE
CORN HUSKS
DRY CHILIES
JAMAICA
JICAMA
KEY LIMES
TAMARIND
TOMATILLO
TORTILLAS
YUCCA

Harvest Sensations®

SUMMER MELON & BASIL SALSA

Juicy SUMMER MELON makes a refreshing salsa for grilled chicken or fish.

— ingredients —

- 2 cups diced summer melon
- 1/4 cup finely chopped green onion
- 2 tablespoons finely chopped fresh basil
- 1 (2-inch-long) fresh hot red or green chili
- 1 tablespoon fresh lime juice
- 1/4 teaspoon salt

— preparation —

Toss together all ingredients in a bowl and let stand, covered and chilled, 10 minutes.

Makes about 2 cups.

