



Rhubarb

#59958 | 20/Lb

Overview:

Rhubarb is bold, tart, and instantly recognizable with its long ruby-red stalks and crisp texture. Often treated like a fruit in desserts, it brings a bright, tangy flavor that balances beautifully with sweetness and adds a refreshing bite to spring recipes.

Background:

Originally cultivated in Asia for centuries, rhubarb eventually made its way to Europe and North America, where it became especially popular in pies, preserves, and seasonal baking. Its intense tartness helped it stand out in traditional recipes long before modern refrigeration and citrus were common.

Season & Sourcing:

Rhubarb is one of the first major crops of spring, with peak season running from early spring into early summer. In the U.S., it's commonly grown in cooler northern climates such as Washington, Oregon, Michigan, and parts of the Northeast, where mild temperatures help produce tender stalks.

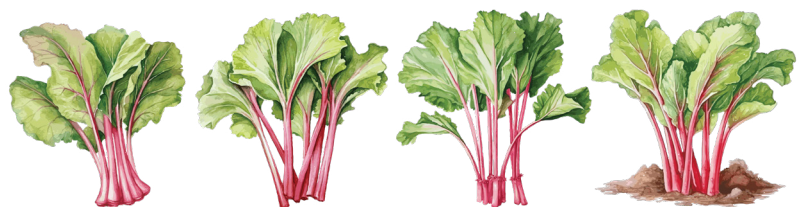
Characteristics:

The stalks range from pale pink to deep crimson depending on variety and growing conditions. Rhubarb has a firm, celery-like texture and a sharp, tangy flavor that softens beautifully when cooked. Only the stalks are edible - the leaves should always be discarded.

Preparation:



Trim away the leaves, rinse the stalks, and slice as needed. Rhubarb is most often cooked with sugar to balance its tartness and is fantastic in pies, crisps, jams, sauces, and syrups. It also pairs surprisingly well with strawberries, citrus, ginger, and even savory glazes.





Pomegranate

#HA720 | 8/Cnt

Overview:

Pomegranates are vibrant, jewel-like fruits packed with juicy ruby-red seeds known as arils. Sweet, tart, and refreshingly crisp, they bring a burst of flavor and color to everything from salads to desserts and cocktails.

Background:

One of the oldest cultivated fruits in history, pomegranates have been treasured across the Mediterranean and Middle East for thousands of years. They've long symbolized abundance and celebration, and their unique appearance has made them a standout ingredient across many cuisines.

Season & Sourcing:

Pomegranates thrive in warm, dry climates and are primarily grown in California within the United States. Their peak season typically runs from early fall through late autumn, making them a signature fruit of cooler months and holiday displays.

Characteristics:

Beneath the leathery outer skin are hundreds of glossy arils surrounding tiny edible seeds. The flavor balances sweetness with a subtle tartness, while the juicy texture creates a refreshing pop with every bite. Their deep red color makes them especially striking in fresh dishes.

Preparation:



Score the skin and break the fruit apart to release the arils, which can be sprinkled over salads, yogurt, grain bowls, desserts, or roasted vegetables. The juice is also popular in beverages, marinades, and sauces. For a clean removal method, separate the arils in a bowl of water to help loosen them from the membrane.

