



D'Anjou Pears

#76542 | 44/Lb

Overview:

D'Anjou pears are smooth, mildly sweet, and wonderfully juicy, with a soft texture that holds up well in both fresh and cooked dishes. Available in green and red varieties, they're known for their subtle flavor and elegant shape.

Background:

Originally from France, D'Anjou pears became popular for their long storage life and dependable quality. Unlike some pear varieties, they don't change color much as they ripen, making texture the best indicator of readiness.

Season & Sourcing:

D'Anjou pears are harvested in the fall and stored carefully to extend availability through the winter and into spring. This makes them a reliable pear option well beyond peak harvest season.

Characteristics:

These pears have smooth skin and dense flesh that becomes softer as they ripen. Their flavor is gently sweet rather than overly aromatic, which allows them to pair easily with both sweet and savory ingredients.

Preparation:



D'Anjou pears are excellent eaten fresh, sliced into salads, or baked into desserts. They also hold their shape well when cooked, making them a great choice for roasting or poaching. Ripen at room temperature, then refrigerate to slow further softening.





Broccoli

TA764 | 20/Lb - FA080 | 4/3 Lb

Overview:

Broccoli is bold, versatile, and instantly recognizable with its deep green florets and sturdy stalks. It offers a clean, slightly grassy flavor that becomes sweeter and more mellow when cooked. From simple sides to hearty entrées, it adapts easily to almost any cuisine.

Background:

Broccoli traces its roots to the Mediterranean region, where it was cultivated from wild cabbage varieties. It gained popularity in the United States in the early 20th century and quickly became a staple vegetable thanks to its dependable growth and flexibility in the kitchen.

Season & Sourcing:

Broccoli prefers cool growing conditions and is harvested in multiple cycles throughout the year. Coastal and temperate regions provide especially favorable climates, allowing for steady supply across seasons. It can be grown year-round in California and Arizona.

Characteristics:

A head of broccoli is made up of tightly clustered buds attached to thick, edible stems. The florets should appear compact and richly colored, while the stalk remains firm and crisp. Both parts are fully usable and offer slightly different textures when cooked.

Preparation:



Rinse and trim before separating into florets or slicing the stalk. Broccoli can be steamed, roasted, sautéed, or enjoyed raw in salads and slaws. Store refrigerated and unwashed until ready to use for best freshness.

