



Star Fruit

#64202 | 25/Cnt

Overview:

Star fruit is a tropical standout with its signature star-shaped slices and bright, juicy flavor. Lightly sweet with a gentle tang, it adds both visual flair and a refreshing bite to fruit salads, drinks, and desserts.

Background:

Native to Southeast Asia, star fruit has been cultivated for centuries and is now grown in tropical and subtropical regions around the world. It earned its name from the natural star pattern revealed when sliced, making it a favorite for both presentation and flavor.

Season & Sourcing:

Star fruit thrives in warm climates and is grown in places like Florida, Hawaii, and parts of Southeast Asia and Central America. Availability can vary throughout the year, but it's often most abundant in late summer through winter.

Characteristics:

This fruit has a glossy, golden-yellow skin with ridged edges that form perfect star shapes when cut. The flesh is crisp and juicy, with a flavor that blends notes of citrus, apple, and pear. When fully ripe, it becomes slightly sweeter and more aromatic.

Preparation:



Rinse, slice across the ridges, and enjoy - no peeling required. Star fruit is great fresh, added to fruit platters, or used as a garnish for drinks and desserts. It can also be juiced, lightly sautéed, or incorporated into tropical salsas for a bright, unique twist.





Persian Cucumbers

#HA792 | 12/14 Oz

Overview:

Persian cucumbers are crisp, refreshing, and perfectly snackable with their small size and smooth, thin skin. They offer a clean, mild flavor without the bitterness or heavy seeds of larger varieties, making them a go-to for fresh, light dishes.

Background:

Popular throughout the Middle East and Mediterranean regions, Persian cucumbers have long been valued for their consistent texture and delicate flavor. Over time, they've gained widespread popularity for their convenience - no peeling, minimal seeds, and easy to use from start to finish.

Season & Sourcing:

They're commonly grown in both field and greenhouse environments, allowing for steady year-round availability. In the U.S., they are often sourced from California and Mexico, with greenhouse production helping maintain consistent quality across seasons.

Characteristics:

Short and slender with a deep green color, Persian cucumbers are known for their firm crunch and low seed content. Their skin is tender and slightly sweet, eliminating the need for peeling. They hold up well after slicing, keeping their crisp bite longer than many other cucumber varieties.

Preparation:



Simply rinse and slice -no peeling required. They're perfect for salads, snacking, dipping, or adding to wraps and sandwiches. Try them sliced with a sprinkle of salt and lemon, tossed into grain bowls, or used in quick pickles for a refreshing crunch.

