



Cotton Candy Grapes

#GG786 | 8/2 Lb

Overview:

Cotton Candy grapes are the kind of fruit that makes people stop mid-bite and do a double take. Sweet, juicy, and unmistakably reminiscent of a carnival treat, they've become one of the most sought-after specialty grapes in recent years. Their flavor is playful yet refreshing, making them just as fun for snacking as they are for elevating fruit platters.

Background:

Developed through natural crossbreeding by horticulturists in California, Cotton Candy grapes were created with one goal in mind: deliver a nostalgic, candy-like flavor without losing the crisp texture of a classic table grape. Since their debut, they've built a faithful following, showing up on social media, at farmers markets, and in premium produce sections across the country.

Season & Sourcing:

Their season is typically short and celebrated—late summer into early fall—with most of the supply grown in California's warm, dry grape-growing regions. Off-season fruit may come from growers in Peru or Chile, helping extend availability for fans who crave them outside their peak window.

Characteristics:

These light green grapes are firm, crisp, and incredibly aromatic, with a sweetness that truly mimics spun sugar. They have a delicate flavor that balances pure sweetness with a clean finish, making them enjoyable by the handful. Their texture holds up well when chilled, adding to their refreshing appeal.

Preparation:



Cotton Candy grapes are best eaten fresh, straight from the fridge, but they also shine when frozen for a sorbet-like snack. They're a great addition to fruit salads, cheese boards, or summer beverages. For a fun twist, skewer and freeze them as pops, or slice them into yogurt bowls for an unexpected touch of sweetness.





Red Potatoes

#76048 | 50/Lb

Overview:

Red potatoes are a kitchen staple known for their smooth skin, creamy interior, and ability to hold their shape beautifully during cooking. They bring a mild, earthy flavor to dishes and work well in everything from rustic meals to elegant sides.

Background:

Originally cultivated in South America, red potatoes have spread globally thanks to their dependable growth and versatility in the kitchen. Over time, they've become especially popular in American cooking for their thin skins and naturally smooth texture that works well in countless preparations.

Season & Sourcing:

Red potatoes are grown year-round across the U.S., with major production in states like Idaho, Washington, Minnesota, Wisconsin, and California. Their storage-friendly nature helps maintain steady availability, but freshly harvested "new crop" red potatoes in spring and early summer tend to have especially tender skins.

Characteristics:

These potatoes are easily recognized by their bright red skin and firm, moist flesh. Their texture stays velvety when cooked, making them ideal for dishes where you want the potato to stay intact. The thin skin is both edible and flavorful, which adds color and visual appeal to plates.

Preparation:



Red potatoes excel in recipes like roasted potatoes, potato salads, stews, and sheet-pan meals. They boil quickly, mash into a creamy purée with minimal effort, and roast to a crisp exterior while staying tender inside. Their shape-holding ability makes them especially popular for soups, hash, and warm or cold salads.

