



Suntan Pepper

#J5858 | 9/Bu

Overview:

Suntan peppers are vibrant, sweet peppers known for their warm golden-orange color and crisp, juicy bite. Their rich sun-kissed hue is what gives them the name “Suntan,” setting them apart from traditional green, red, or yellow bell peppers. They tend to have a slightly sweeter and smoother flavor than green peppers, with less bitterness and a refreshing crunch that works especially well in fresh preparations. Their bright appearance and approachable flavor make them a favorite for adding both color and sweetness to everyday dishes.

Background:

Sweet peppers have been cultivated for centuries and selectively grown into countless colorful varieties prized for flavor, texture, and appearance. Suntan peppers stand out for their sunny color and balanced sweetness, making them a popular option for fresh snacking and colorful culinary presentations.

Season & Sourcing:

They thrive in warm, sunny growing conditions and are commonly harvested through the summer and early fall months. In the United States, sweet peppers are widely sourced from California, Florida, Georgia, and greenhouse growers that help maintain availability throughout the year.

Characteristics:

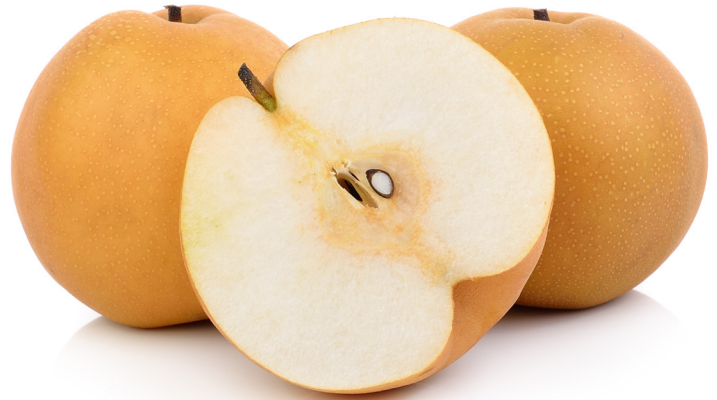
Suntan peppers have glossy skin, thick walls, and a crisp texture that holds up beautifully in fresh preparations. Their flavor is sweet and mild without noticeable heat, and their bright orange hue adds warmth and contrast to salads, platters, and cooked dishes.

Preparation:



Slice them for veggie trays, dice them into salads, or roast and grill them to deepen their sweetness. They're excellent stuffed, sautéed, or blended into sauces and soups. Their bright color also makes them a natural fit for kabobs, stir-fries, and colorful sheet-pan meals.





Asian Pears

#J5674 | 18/Cnt

Overview:

Asian pears are crisp, refreshing, and incredibly juicy, combining the texture of an apple with the delicate sweetness of a pear. Their round shape and golden skin make them instantly recognizable, while their clean, refreshing flavor makes them easy to enjoy anytime.

Background:

Cultivated for thousands of years across China, Korea, and Japan, Asian pears have long been prized for their crisp texture and long shelf life. Unlike traditional European pears that soften as they ripen, Asian pears are enjoyed while still firm and crunchy.

Season & Sourcing:

Asian pears grow best in regions with warm summers and cooler nights. In the U.S., they are commonly grown in California, Washington, and Oregon, with peak harvest typically arriving in late summer through fall.

Characteristics:

These pears are round with thin golden-to-bronze skin and exceptionally crisp white flesh. Their flavor is mildly sweet with floral notes and a refreshing juiciness that sets them apart from softer pear varieties. They maintain their crunch well even after slicing.

Preparation:



Simply rinse and slice. Peeling is optional. Asian pears are excellent fresh, added to cheese boards, shaved into salads, or paired with savory dishes like pork and poultry. They also work beautifully in slaws, desserts, and light sauces thanks to their refreshing crunch and subtle sweetness.

