










# A GUIDE TO CITRUS FRUITS

SPRING 2008

	VARIETY	FLAVOR/APPEARANCE	SERVING SUGGESTION
	<p><b>Moro (Blood) Orange</b></p>	<p>Reddish orange skin with a deep maroon flesh. Few seeds. Distinct, sweet flavor with a raspberry overtone.</p>	<p>Slices make a striking garnish and juice adds bright flavors to a vinaigrette or cocktails.</p>
	<p><b>Cara Cara Red Navel Orange</b></p>	<p>Orange skin with a deep pink flesh. Few, if any, seeds. Tangerine flavor with a hint of grapefruit.</p>	<p>Delightful in a salad of shaved fennel and arugula with citrus vinaigrette.</p>
	<p><b>Mandarin Orange (Tangerine)</b></p>	<p>Bright orange skin with orange flesh. A more sour and tart flavor than the common orange.</p>	<p>Eat out of hand or add to fruit salads. Grate peel in vinaigrettes.</p>
	<p><b>Pummelo (Chinese Grapefruit)</b></p>	<p>Yellowish green skin with a white to deep red flesh. Complex flavor with hints of lime. Sweeter than a grapefruit.</p>	<p>Serve sections as part of a fruit salad, pair with avocado, or halve and spoon out sections like grapefruit.</p>
	<p><b>Minneola Tangelo</b></p>	<p>Reddish orange skin with bright orange flesh. Few, if any, seeds. Rich, tart flavor.</p>	<p>Eat out of hand or add to fruit salads.</p>
	<p><b>Clementine Tangerine</b></p>	<p>Deep orange skin with orange flesh. Few, if any, seeds. Sweeter than an orange.</p>	<p>Enjoy straight from the crate or toss with greens, pecans, and blue cheese in a salad.</p>
	<p><b>Satsuma Tangerine</b></p>	<p>Light orange skin with orange flesh. Few, if any, seeds. Sweet, slightly tart flavor.</p>	<p>Add segments to coleslaw or chicken salad for an unexpected and colorful treat.</p>
	<p><b>Meyer Lemon</b></p>	<p>Deep yellow to yellow-orange skin with a darker yellow flesh. Sweeter, less acidic flavor than the common lemon with a fragrant, edible skin.</p>	<p>Ideal for lemonade, pies, and sorbets.</p>
	<p><b>Key Lime</b></p>	<p>Greenish yellow flesh when ripe. Sweet, tart flavor.</p>	<p>Adds the perfect pucker power to Key Lime pie, tarts, and mousse.</p>