

FRESH FLORIDA CITRUS...

GREAT FRUIT FOR A GOOD CAUSE



CONGRATULATIONS!

Get ready to taste the sweetest, juiciest, fresh Florida citrus grown. To help you enjoy it even more, here is some important information about Florida citrus and how best to handle and store it.

A LITTLE GREEN OUTSIDE STILL MEANS RIPE AND SWEET INSIDE.

Florida citrus is always picked perfectly ripe and ready to eat – because citrus does not ripen further after picking. Don't be concerned if the skin may have a green or yellowish tint. The outside color of Florida citrus is determined by the climate. When it's cold, the peel turns yellow-orange, the way you expect it to look. But when night temperatures are mild in Florida, the tree puts more natural sugar into the fruit instead of adding color to the peel. So, even if there's yellow or green on the skin, the inside is perfectly sweet, ripe and delicious.

FRESH CITRUS LASTS LONGEST WHEN STORED SOMEPLACE COOL.

The juicy goodness of fresh Florida citrus lasts much longer under refrigeration. It will last longer in temperatures from 35°F to 50°F. If space in the refrigerator is a problem, store citrus in any cool dry place such as an unheated room, basement or garage.

Also, it is important to let air circulate around citrus. Don't place fruit in plastic bags or film-wrapped trays. Drops of moisture will form between the film and peel, promoting mold growth.

A SPECIAL NOTE ABOUT GRAPEFRUIT.

The skin of grapefruit can get dark sunken patches if left refrigerated too long. After all, it is a tropical fruit so it is sensitive to cold...but only superficially. Blemishes on the peel don't affect the fruit inside at all. It's still delicious!

YUMMY FLORIDA RECIPES.

Now that you have all this luscious fruit at hand, why not experiment with some new recipe ideas created especially for fresh Florida citrus?

CLASSIC AMBROSIA

- 3 Cups Florida orange sections
- 4 Cups mixed pink and white Florida grapefruit sections
- 1½ Cups shredded coconut
- Strawberries for garnishing



Combine all ingredients except berries in serving bowl. Refrigerate overnight. Garnish with berries just before serving. *Makes 10 to 12 servings.*

BROILED GRAPEFRUIT

Cut grapefruit in half, cut around sections and cut a small hole in center of each half. Fill each center cavity until overflowing with honey and one teaspoon of butter. Sprinkle a mixture of sugar and cinnamon over entire top of fruit. Place under broiler for a few minutes until it turns a little brown. Garnish with berries or grilled chicken liver. *Makes 2 servings.*

