

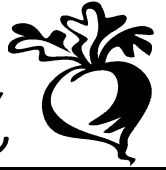
★MAGNOLIA★

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THE

Fresh Beet



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CELEBRATE CINCO DE MAYO

The 5th of May is approaching quickly. These fresh produce items are sure to be a big hit for the holiday:

- **LIMES**
- **TOMATOES**
- **AVOCADO PULP**
- **AVOCADOS**
- **ONIONS**
- **PINEAPPLE**
- **CILANTRO**
- **TOMATILLO'S**
- **FRESH PEPPERS**

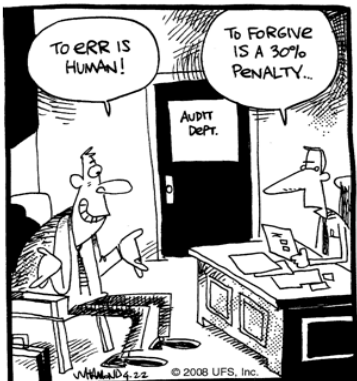
Celebrate in style

Use bright, bold colors. Start by draping a summery, striped piece of cloth over the table. Don't worry about doing any hemming.

Festive dishware in fruity flavors like tangerine, lemon and lime is sure to get the party started! Tuck a plaid kitchen towel between each plate as a napkin.



Laugh Stop



Fun Facts

Americans eat about 125 pounds of potatoes a year, about half from fresh potatoes and half in processed foods.



Market Buzz

HOLDING STEADY

Apples
Grapefruit
Lemons
Tangerines
Grapes
Pineapple
Greenline Beans
Broccoli
Eggplant
Parsley
Spinach
Yams
Sno-Peas
Herbs

ON THE WAY UP

Avocado
Blackberry
Blueberry
8/1# Strawberry
Cantaloupe
Asparagus
Harvesters
Greens
Pinto Beans
Rice
Bell Peppers
Squash
Zucchini
Russet Potatoes

ON THE MENU

Oranges
Cali. Strawberries
Watermelon
Cabbage Green
Carrots
Lettuce
Spring Mix
Onions
Red Potatoes

ON THE WAY DOWN

Limes
Banana
Raspberry
Tomatoes

FOOD FOR THOUGHT

Patience and perseverance have a magical effect before which difficulties disappear and obstacles vanish.

—John Quincy Adams

The Fresh Beet Editor: Liz Moser

www.alwaysgetfresh.com

Back of the House

Cinco De Mayo Eats

Frozen Cactus Pear Margaritas

- 9 ounces white tequila
- 4 ounces orange-flavored liqueur (recommended: Cointreau)
- 4 ounces cactus pear juice, plus more for the rim
- 2 ounces fresh lime juice
- 1 1/2 cups crushed ice
- Coarse salt, optional
- Lime wedges, for garnish

Place tequila, orange liqueur, cactus pear juice, lime juice, and ice in a blender and blend until smooth. Carefully pour a few ounces of cactus pear juice onto a plate and a few ounces of salt onto another plate. Dip the rim of each margarita glass into the juice and then into the salt. Pour margaritas into each glass and garnish with a lime wedge.



Mexican Stuffed Tomatoes

- 5 yellow vine-ripe tomatoes
- Salt and pepper
- 2 jarred pimentos, drained and chopped
- 1/4 red onion, chopped
- 1/2 small zucchini, 1/4-inch dice
- 1 jalapeno pepper, seeded and finely chopped
- 1/2 lemon, juiced
- 1/2 teaspoon dried oregano, crushed in palm of your hand
- 2 tablespoons, a handful, fresh cilantro or flat-leaf parsley leaves, your choice, chopped
- 2 tablespoons dried bread crumbs
- 2 tablespoons extra-virgin olive oil, 2 turns of the bowl

Cut the tops off 4 tomatoes and trim a thin slice off the bottoms so that they will sit upright easily. Hollow out the tomatoes with a spoon over garbage bowl or sink. Season tomatoes with salt and pepper. Remove stem of remaining tomato. Seed and chop tomato.

In a bowl, combine chopped tomato, pimentos, onions, zucchini, jalapeno, lemon juice, oregano and cilantro or parsley. Sprinkle bread crumbs evenly over the bowl. Add extra-virgin olive oil, 2 turns of the bowl in a slow stream or about 2 tablespoons. Toss mixture to combine and season, to taste, with salt and pepper. Fill the empty tomatoes with stuffing and serve.



Call us at 713-926-4445

