



COUNTLESS WAYS TO EMPTY A CRATE OF CLEMENTINES

From December to March, you'll find Clementines from Spain sold in 5-pound decorative crates in the produce section of your local grocery store, supermarket or warehouse store.

Since Clementines from Spain are a once-a-year treat, many people buy a crate a week. Be assured that the crates – each holding two to three dozen Clementines – will be empty in a matter of days. Here are some great ways you can enjoy these delectable citrus fruits:

- The simplest way to enjoy Clementines from Spain: peel and eat. They're a sweet, satisfying snack that's ideal any time of the day.
- Add Clementines from Spain to your child's lunch box. Even cookie-craving kids love their sweet taste. And because they're small, easy to peel and have virtually no seeds, Clementines are tailor-made for tiny hands.
- At a time when the house is full of cookies, candies and other sweets, keep Clementines from Spain on the kitchen counter for a healthy grab-and-go snack. Succulent, sweet Clementines are loaded with vitamins.
- Besides being eaten alone, Clementines from Spain can be used in any recipe that calls for oranges or citrus, such as gelatin desserts, puddings, custards and fruit cups. Since they peel effortlessly, break easily into sections, and have virtually no seeds, Clementines can save you a lot of work in the kitchen.
- Clementine segments are a delicious addition to salads. Toss with baby spinach, crumbled goat cheese and toasted pine nuts. Or combine Clementine sections with sliced fennel, sweet onions and chopped walnuts.
- Clementines from Spain lend themselves to both savory and sweet dishes, and are especially good in sauces. Try a Clementine sauce on roasted game hens or pork tenderloin for a special holiday dinner. Add Clementine pieces to an Asian chicken stir-fry with green onions and snow peas or to a spicy Mediterranean couscous.
- For an easy and elegant dessert, scoop vanilla ice cream or frozen yogurt into a decorative glass, top with Clementine segments. Add Clementine segments to sweeten a holiday punch.
- Fill a decorative fruit bowl with Clementines from Spain and scatter with chestnuts for a festive holiday centerpiece.
- Give the gift of sweet Clementines from Spain – drop Clementines from Spain in children's holiday stockings – a long-held tradition in many households. Or give a crate of Clementines from Spain instead of a poinsettia. They're just as colorful and festive, but more useful and tasty.

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