

A CHEF'S GUIDE TO

Fresh and Flavorful Ideas

Featuring California Grapes



SO FRESH AND SO EASY, California Grapes add magic to everything they touch.



Fresh California grapes arrive ripe and ready to go. Crisp and juicy, grapes are available in red, green, and black and enhance everything they touch — with color, texture, and flavor. Creating menu magic is easier when you put grapes in the mix.

Grapes are healthy too.

- Fresh and hydrating
- Heart-healthy and delicious
- Natural source of antioxidants and other polyphenols

A down-to-earth ingredient that also goes upscale.

Fresh grapes can make extraordinary things happen on a menu. A standby recipe becomes a standout, a side dish takes center stage. Make grapes your go-to ingredient and see what culinary discoveries lie ahead.

Grapes hit the sweet spot with all types of customers.

The appeal of California grapes is nearly universal. Fresh, friendly, and flavorful, grapes sell themselves and offer the opportunity to delight customers of every age.

Create a menu that's bursting with flavor and creativity.

Grapes are the ultimate collaborators offering the perfect balance of sweet and acid. Their ability to accent and elevate sweet, sour, salty, bitter, and umami flavors is nothing short of remarkable.

Flavorful

Grapes are crisp, juicy with a delicate sweetness. They complement the five basic tastes:

				
Grapes + Sweet	Grapes + Salty	Grapes + Sour	Grapes + Bitter	Grapes + Umami
Chocolate	Prosciutto	Citrus	Bitter greens	Cheese
Honey	Bacon	Vinegars	Brussel Sprouts	Meats
Maple Syrup	Feta	Pickling liquid	Broccoli	Mushrooms
Caramel	Seafood	Tamarind	Cauliflower	Garlic
Grand Marnier	Soy Sauce/Fish Sauce	Yogurt	Smoke	Nuts and nut butters

Photos above: Chocolate-covered Grapes, Cod with Fennel and Grapes, Pickled Grapes, Roasted Brussels Sprouts and Grapes, Grape Prosciutto Flatbread.



Quinoa Tabbouleh
Salad with Grapes



Salmon with
Grape Sauce



Roasted Cauliflower
with Grapes

Versatile

Grapes work across the menu as a standalone side or signature ingredient.

Breakfast • Appetizers • Salads

Entrées • Sides

Desserts • Beverages

Takeout



Grape Snack
Pack



Black Grape
Sorbet



Green Grape
Smoothie Bowl



Grape Hibiscus
Tea



Grape Farro
Salad

Grapes are the perfect takeout food.



Ready to eat anytime and anywhere.

Grapes work equally well for dine-in or takeout meals and snacks. A compatible side to any cuisine, pack them to go — with sandwiches and burgers, pizza, Phad Thai, steak, and beyond. Grapes also add a crisp, juicy burst of flavor and hold their own in a variety of dishes, accenting grains, greens, proteins, and more.



Fresh Grapes: Handling & Storage

- ▶ Grapes will keep up to two weeks when stored and handled properly.
- ▶ High-quality, fresh grapes from California will have green, pliable stems and plump berries.
- ▶ Store grapes immediately in refrigeration when received, ideally at 30-32°F with 90-95% relative humidity.
- ▶ Gently stack grape boxes in the cooler **so that air can circulate around them.**
- ▶ Store grapes unwashed. Rinse grapes just before serving or adding to a recipe.
- ▶ **Never store or display grapes where they will come in direct contact with water, ice, or iced products.**

Season and Varieties

- ▶ Fresh Grapes from California are available from **May through January.**



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