

FRESH
IN SEASON

DRACULA BLOOD ORANGES



With their dark hues, these blood oranges are perfect for Halloween! Favored by chefs for their color and sweet-tart flavor, they are used to accent savory dishes, cooked into marmalades, and blended into salad dressings.

USEAGE TIPS

Stand up well in cooked applications and may be paired with sweet or savory flavors. T

The juice can also be served as a stand-alone juice, used in cocktails with prosecco, cooked into syrups, sorbets, marmalades, compotes, sauces, and vinaigrettes, or used to flavor cheesecake, pound cake, or muffins.

Dracula
BLOOD
ORANGES



Indianapolis
Fruit

Produce a Fresh Experience Together