

## Featured Products of the Week

\***Rainbow Marble Potatoes:** (Case Only 10lbs.)



### Description/Taste:

True to the name, this flavorful and extraordinary potato mix consists of Round White, Round Red and Yukon Gold.

### Applications:

Absolutely wonderful, the compatible flavors of this special potato mix makes for very palatable eating. Mash; serve with a dollop of butter, sour cream and chopped chives. Toss chunks in olive oil; season with favorite spices; roast until golden brown. Make potato soup. Add to stew. To store, keep cool and dry. Do not refrigerate potatoes as the starch content turns to sugar and makes them taste sweet.

### Geography/History:

For 60 years, the Case Family has grown, packed and shipped table stock and chipping potatoes in the rolling hills of Steuben County in Western, NY. The rich, heavy soils, warm sunny days and cool nights on Clover Hill provide the perfect natural micro-climate to grow healthy, hearty, potatoes with a delicious "upland" pot.

**\*Gorgonzola Dolce Cheese: Avg. 3lbs.**



**Description:**

**Gorgonzola** (Italian pronunciation: [ɡɔrɡonzɔˈla]) is a veined Italian blue cheese, made from unskimmed cow's and/or goat's milk. It can be buttery or firm, crumbly and quite salty, with a 'bite' from its blue veining. Gorgonzola made with goat's milk is firm and salty. It is made usually in the Prealpi area of Piedmont and Lombardy, especially in the provinces Lecco and Alessandria. Gorgonzola is typically aged for three to four months. The length of the aging process determines the consistency of the cheese. A firm Gorgonzola is aged longer than creamy Gorgonzola. The cheese is usually packaged and sold in a foil wrapper.