



Summer Specialties

BIX Produce ~ June 2018



English Peas

Item #6545
25 lbs.



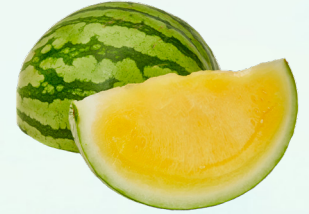
Baby Mizuna

Item #4195
3 lbs.



Baby Mache

Item #4185
1.15 lbs.



Yellow Watermelon

Item #3360
1 count



Beer Battered Cheese Curds

Local from Ellsworth Creamery
Item #50064
4/2.5 lbs.



Original Cheese Curds

Local from Ellsworth Creamery
Item #82490
5 lbs.



Couscous Thai Salad

Local from Mrs. Gerry's
Item #20156
2/5 lbs.



Relish Kit

Item #18763
5 lbs.
Kit Includes: Celery, Carrots, Cauliflower, Broccoli and Radishes



Heirloom Tomatoes

Item #8895
10 lbs.



Agretto (SO)

Item #7684
6 count



Spring Mix

Local from Revol Greens
Item #5677
3 lbs.



Sea Beans

Item #4305
5 lbs.

BIX Makes Ordering Easier:



Online:
bixproduce.com



Mobile App:
BIX Produce Checkout



Phone:
651-487-8000

BIX Fresh Favorites



Pineapple Wedge 1/2"

Item #12277
2.5 lbs.



Corn Cleaned Item #11830 - 12 count Corn Kernels Item #11832 - 5 lbs.



Watermelon Wedge Item #12348 5 lbs.



Mixed Peppers Julienne Item #14660 5 lbs.



Fruit Kabob

Item #12352
25 count
Strawberry, Pineapple, Cantaloupe, Honeydew



Fruit Peeled and Halved

Cantaloupe #12065
Honeydew #12125
Pineapple #12265
2/5 lbs.



Tropical Fruit Chunk Mix

Item #12257 - 5 lbs.
1/2" Diced Pineapple, Mango, Papaya



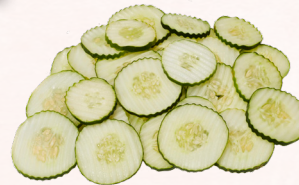
Vegetable Kabob

Item #17326 - 15 count
Grape Tomato, Red Pepper, Yellow Squash, Zucchini, Yellow Onion

Fresh Summer Cucumber Salad

- 5 lbs. Cucumber
- 1 White Onion
- 1 cup Rice Vinegar
- Salt & Pepper to taste
- 1 Tbsp Fresh Oregano
- 2 Tbsp Crushed Garlic
- 1 tsp Red Pepper Flakes
- 2 Tbsp Fresh Dill
- 1 Tbsp Lemon Juice

Slice cucumbers and julienne cut white onion.
Mix vinegar, salt, pepper, oregano, garlic and lemon juice.
Pour over cucumbers and onions, and stir well. Sprinkle in fresh chopped dill and red pepper flakes and stir.



Cucumber Slices Skin on - 5 lbs. Standard #11930 Crinkle Cut #11920



Fresh Dill 4 oz. #9180 1 lb. #9170



Cabbage Hot Slaw Mix

Item #10694
4/5 lbs.
Plain Cabbage, Red Cabbage, Carrot



Salad Mix Green Leaf

Item #15904
2/5 lbs.
Lettuce, Romaine, Radicchio



Baby Kale Mixed Salad

from Babe Farms
Item #5331
3 lbs.



Salad Mix 5 Blend

Item #15874
2/5 lbs.
Romaine, Lettuce, Radish, Carrot, Red cabbage



Fuji Apple Cider Vinaigrette

from Girard's Dressing
Item #40020
2/1 gallon

Drink Enhancements



Citrus Wedges

Lime #13270 - 5 lbs.
Lemon #12560 - 5 lbs.
Orange #14145 - 5 lbs.



IQF Cranberries

Item #50069
10 lbs.



Pineapple Juice

from Del Monte
Item #61709
12/46 oz.



Perricone Juices

Lime #93760
Lemonade #93680
Available in 1 Gallon

Sweet & Spicy Pickles

16 oz Pickle Chips/Spears
2 cup White Sugar
1 Tbsp Tabasco

6 Garlic Cloves
1/4 tsp Red Pepper Flakes
1/2 tsp Turmeric



Dill Pickle Chips KK

Item #43040
1100 count pail



Dill Pickle Spears

Item #43080
300 count pail

Combine all ingredients and marinate for 24 hours or more.

New!

Garden Vegetable Noodles

Made Fresh at BIX!



Red Beet Noodle

Item #13515



Butternut Noodle

Item #13502



Carrot Noodle

Item #15305



Sweet Potato Noodle

Item #13501



Yellow Squash Noodle

Item #13527

Zucchini Noodle

Item #13503

Asian Garden Noodle Salad

2 lbs. Zucchini Noodles
1 lb. Carrot Noodles
2 Garlic Cloves
2 Tbsp Parsley
2 Tbsp Cilantro
1/3 cup Cashews
1/4 cup Edamame
Salt and Pepper to taste
1/4 cup Girard's Oriental Sesame Ginger Dressing

Chop garlic, cilantro and parsley. In a large skillet add cashews, edamame and garlic. Cook and stir occasionally until the nuts are a light golden brown. Add the noodles, salt and pepper. Toss while they cook until they are crisp-tender, 2-3 minutes. Add the parsley, cilantro and Girard's dressing. Toss again and serve.

All Garden Noodles Available in 4 lbs.

BIX Summer Desserts

Dessert of the Month



Summerberry Stack

from Sweet Street Desserts
Item # 52626
64 slices per case



EZ8 Variety Bars (Sliced)

from Sweet Street Desserts
Item # 52591
66 bars per case



Vanilla Bean Brulee Individual Cheese Cake

(Gluten Free - 3 in. cakes)
from Sweet Street Desserts
Item # 52611
32 cakes per case



Mini Pies

from Eli's
Apple #52543
Cherry #52544
72/1.5 oz. pies



Peanut Butter Chocolate Cookies

from Christie Cookies
Item #53498
165/1.45 oz.



Chocolate Chip Cookies

from Christie Cookies
Item #53491
165/1.45 oz.



Rocky Road Cookies

from Christie Cookies
Item #53492
165/1.45 oz.



Oatmeal Raisin Cookies

from Christie Cookies
Item #53395
165/1.45 oz.

Rhubarb Apple Crisp

5 Rhubarb Stems
4 Apples
2 cups Oats

3/4 cups Maple Syrup
1 cup Coconut Oil
1 Tbsp Cinnamon

Preheat oven to 350 degrees.
Slice/chop the rhubarb and apples. Place the pieces in an oven tray. In a mixing bowl, add oats, maple syrup, coconut oil and cinnamon and very thoroughly stir it together before spreading it out across the rhubarb/apple mix. Place in the oven and bake for approximately 25 minutes, until the rhubarb and apples are cooked throughout and the oats are a little brown on top. Serve with your favorite vanilla ice cream.



Rhubarb
Local from
Riverside Farms
#3910 - 20 lbs.



Golden Delicious Apples
Item #1083
100-113 count



Pure Maple Syrup
Local from Anderson's
Maple Syrup
#61920 - 1 Gallon



BIX[®] Produce Company
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651-487-8000 • www.bixproduce.com

