



**MARKON**  
FIRST CROP®

## **QUALITY MEETS CRUNCH**

Markon First Crop® (MFC) Celery is a kitchen workhorse, essential to soups, sauces, braises, and more. Whether you serve its crunchy rawness or add heat to mellow its flavors, these zesty flavors are integral to many global cuisines. Because with Markon, you not only get premium farm-to-table produce, you'll also get inspiration, innovation, and transparency. Five-star cuisine starts with five-star ingredients.



# MARKON FIRST CROP CELERY

## BENEFITS

MFC Celery are grown year-round in the most desirable farming regions of California by Markon's long-time grower/partners, and are always backed by Markon's 5-Star Food Safety® Program.

## PREPARATION INSPIRATION

- Mix poached and shredded chicken breasts with RSS Pineapple Chunks, MFC Celery, MFC Basil, and mayonnaise; serve in RSS Lettuce Jammers.
- Bake an elegant pot pie filled with chopped turkey, MFC Celery, par-boiled RSS Carrot Coins, MFC Idaho Potatoes, and mushroom gravy.
- Brown MFC Celery, MFC Carrots, Serrano ham, RSS Peeled Garlic, RSS Cilantro; simmer with lentils and vegetable stock until tender.
- Stir together poached and shredded chicken breasts with MFC Celery, RSS Pineapple Chunks, MFC Basil, and mayonnaise; serve in RSS Lettuce Jammers.
- Garnish Bloody Marys with stalks of MFC Celery.



## MENU INSPIRATION

This panna cotta combines earthy greens and refreshing celery for a mid-course palate cleanser or a savory dessert.

Description	Pack Size	Markon Code
Stalks, Large	6 ct.	91678
Stalks, Jumbo	40#	95565
Stalks, Medium	40#	95570

## HANDLING

Refrigerate immediately; optimum storage is 34°-36° F/1°-2° C. Keep away from ethylene-producing items (such as apples, avocados, bananas, and tomatoes). Do not ice or freeze. Rotate stock properly.

To learn more, please contact your sales representative.