

CITRUS FRUIT GUIDE

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There are many types of citrus fruit available in markets today all of which are believed to be hybrids of three original types - mandarin, citron, and pummelo (pumelo). Commonly found citrus are listed in the chart below; fresh citron is not widely available in grocery stores so is not listed.

TYPE	TASTE	PEAK SEASON
Grapefruit - Ruby Red - White	<ul style="list-style-type: none">• Ruby Red - sweeter, less bitter• White - can be less sweet and more acidic than Ruby Red	October - June
Kumquat	<ul style="list-style-type: none">• Sweet peel, tart fruit (eat peel and all)	February - April
Lemon - Eureka - Lisbon - Meyer	<ul style="list-style-type: none">• Eureka and Lisbon - tart, astringent, bright lemon flavor• Meyer - sweet, bright lemon flavor, less acidic	Eureka and Lisbon - year-round Meyer - Jan - Feb
Lime - Tahiti - Bearss - Key	<ul style="list-style-type: none">• Tahiti and Bearss - tart, acidic lime flavor• Key - intense lime flavor, slightly less acidic	Available year-round; peak in Fall
Mandarin - Clementine - Satsuma - Tangelo - Tangerine	<ul style="list-style-type: none">• All varieties - sweeter flavor and less acid than regular navel oranges	October - April depending on variety
Orange - Navel - Blood Orange - Valencia - Sour or Seville	<ul style="list-style-type: none">• Navel - somewhat sweet, juicy, low acid• Blood Orange - sweet and tart, slight berry flavor• Valencia - tart; generally used for juice• Sour or Seville - very sour or tart, more bitter; used in marmalade and Triple Sec	Navel - Nov - May Blood - Dec - April Valencia - April - June Sour-Seville - Jan - March
Pummelo or Pomelo	<ul style="list-style-type: none">• sweeter, less bitter than grapefruit	November - April