

GRATIFYING GOODNESS grapefruit

Grapefruit can help you absorb iron! Eating half of a grapefruit with your morning breakfast cereal will help your body to better absorb the iron from the cereal because of the high concentration of vitamin C in the grapefruit.

DID YOU KNOW?

- Grapefruit is an excellent source of vitamin C and contains fiber and antioxidants.
- A grapefruit is a cross between an orange and a pomelo.
- A normal grapefruit tree produces, on average, 350 pounds of grapefruit in a season. Some older trees have been known to produce up to 1,500 pounds of fruit in one season.
- Florida grapefruit are split into two classifications, white and pink. Each has its own distinct taste.

WELLNESS TIP

Try a new sport, such as softball, soccer, tennis or volleyball. You can find a city league through your local parks and recreation department.

SHOPPING, PREPARING AND STORING

- Grapefruit is usually picked tree ripe, and they are ready to be eaten once purchased.
 - Look for firm yet springy fruits, and as with most citrus, find the fruit that is heavy for its size.
 - Scratches or imperfections will not affect how the fruit tastes; however, try to avoid the ones that have watersoaked skin, lack of color or soft spots.

COOKING TIPS

- Grapefruit flavors well with honey, mint, orange, berries and rosemary.
- Grapefruits can be eaten raw, juiced, added to salads and desserts or sliced and grilled to use as a side dish to an entrée.

CITRUS MANGO SALSA

- 1 cup pink grapefruit sections
- 1 cup orange sections
- 2 cups mango cubes
- 1 medium red onion, finely diced
- 1 tablespoon fresh cilantro, chopped
- 1 tablespoon mint, chopped
- 1. Combine all ingredients in a medium bowl.
- 2. Mix well and set aside to let flavors blend.
- 3. Serve over fish, chicken or pork.

Recipe adapted from Chef Justin Timineri, C.E.C., Florida Department of Agriculture and Consumer Services

Calories: 69; Total Fat: 0.5 g; Saturated Fat: 0 g; Total Carbohydrates: 17 g; Protein:1 g; Sodium:2 mg

CHOOSE MYPLATE!

- Make at least half your plate fruits and vegetables.
- Switch to fat-free or low-fat (1%) dairy.
- Make at least half your grains whole grains.
- Go lean with protein.





Florida Department of Agriculture and Consumer Services

serves 6





