

Clementine



A Clementine is the smallest variety of mandarin orange. Not to be confused with a tangerine, the Clementine is usually seedless. Originating in North Africa, the Clementine now grows in California and Florida. It is believed that the Clementine was an accidental hybrid planted in Algeria by Father Clement Rodier around the 1900's. It is a cross between a sweet orange and a Chinese Mandarin.

The Clementine is petite, bright orange, and has a glossy peel. The peel clings loosely to its segmented flesh which allows for easy peeling. The flesh is juicy and very sweet.

A Clementine can be eaten fresh or used in cooking; they can be kept at room temperature but should be refrigerated if they not going to be consumed in 2-3 days. A Clementine is low in calories, fat free and is a great source of vitamin C.

Bet you can't just have one!