

TRENDS

POP GOES THE FLAVOR

Do you drink the same soda every day? Curious about what else is out there? If you answered yes, it's time to tap into some pop culture. After testing the carbonated waters, we discovered some favorites to complement popular bites.

Jones Soda lured us with its wild colors and artistic labels. Fufu Berry and Blue Bubblegum won us over, and we adored the fortunes beneath each cap.

PAIR WITH: Popcorn, graham crackers or pretzels (jonessoda.com, about \$19 for a 12-pack of Fufu Berry)

Cheerwine has been putting smiles on faces for more than 90 years—including our tasting panel's. The refreshing cherry flavor just makes you grin.

PAIR WITH: Burger and fries (cheerwine.com, about \$22 for 24 longneck bottles)

After tasting the entire line of **Reed's Ginger Brew**, we preferred the flavor Reed's does best: ginger, and lots of it. The Extra Ginger Brew uses 26 grams of fresh gingerroot for a strong bite. Other tasters said the Spiced Apple had the most pop. We'll let you decide.

PAIR WITH: Pot stickers, sushi or stir-fry (reedsinc.com, about \$27 for a 24-pack of 12-oz. bottles)



MANDARIN
(a loose-skinned orange)

Taste: sweet

Best for: snacking, in salads, desserts and main dishes

VALENCIA
(a sweet orange)

Taste: juicy and sweet

Best for: snacking and juicing

NAVEL
(a sweet orange)

Taste: sweet

Best for: snacking and juicing

CLEMENTINE
(a loose-skinned orange)

Taste: tangy and sweet

Best for: snacking, in preserves, desserts and salads

BACK TO BASICS

Juicy Fruits

An orange is an orange is an orange, right? Nope! Oranges come in three types: sweet, loose-skinned and bitter. Most bitter oranges (such as Seville and Bergamot) are too sour to eat raw, but they're often used in marmalade or as flavorings. Love to eat oranges out of hand? It's a good time to try some new varieties.

ORANGES 101

Oranges are classified into grades: U.S. Fancy (the best) and U.S. No. 1. Pick citrus fruits that feel heavy for their size; they're bound to be the juiciest. The best picks will also be firm and smooth to the touch and have brightly colored peels.

Citrus fruit can be stored at room temp for about two to three days. Fruits in your fridge's crisper drawer will keep about two to three weeks.

When grating citrus zest, note, the

white layer, called the pith, is bitter. You can freeze the zest to save for other uses.

You can freeze the juice. Juice the orange and freeze it in an ice cube tray. (Valencias are best for juicing.) Measure 1 Tbsp. juice into each compartment of your tray. Place frozen cubes in a resealable bag to freeze.

Do the math. 1 medium orange = $\frac{1}{3}$ to $\frac{1}{2}$ cup juice, 4 tsp. grated peel.