

Minneola/ Honeybell Tangelo



Ripening time is between November and January, bloom time is late winter into early spring. The fragrance of blooming citrus is such a royal treat indoors.

Citrus × tangelo ‘Minneola’

- **Use:** The name tangelo is derived by the blending of the words tangerine and pomelo, the latter being an ancestral variety of grapefruit. They have medium sweetness, a balance of tart and tangy flavors, and can be quite juicy. Because of their unique sweet and tangy flavor, tangelos are usually used in their raw form, like in green salads, fruit salads, and in salsas to accompany fish and seafood. Tangelos can also be juiced, and their juice is used in recipes that call for orange juice, such as cocktails, smoothies, dessert sauces, marmalade, and marinades. And its zest is also a refreshing substitute for lemon or orange zest in sweet desserts and savory dishes alike. Even the peel of a tangelo can be simmered in a sugar syrup to make candied peel.
- **Exposure/Soil:** Full sun. Water regularly, when top 3 in. of soil is dry. Always hungry citrus need a lot of fertilizer.
- **Growth:** Semi-dwarf; Moderate grower to 10-12 feet tall and 6-8 feet wide
- **Hardiness:** Zone 9-10; Bring indoors in winter.
- **Foliage:** Evergreen, glossy green foliage. Mostly thornless.
- **Flower/Fruit:** Fragrant 1 1/2 - 2" white flowers produce tasty fruit in winter. Tangelos are round to slightly bell-shaped, three to four inches in diameter, or about the size of a baseball, with a characteristic "nipple" at the end where it attaches to the stem. They're easy to peel, with medium skin that is reddish-orange in color with a slightly rough, pebbly texture. The fruit is often seedless but can contain as many as 20 cream-colored seeds, depending on the variety. The fruit is made up of 10 to 12 sections of tender, juicy flesh with a tangy and tart flavor and medium sweetness.

Did you know that we recycle empty pots and trays? Please bring them back! Save the Earth!