



Where the beloved blood orange is booming right now

It's called a blood orange for a reason, yet there's no reason to be squeamish around this particular citrus — the bloody name refers to its ruby-red pulp, one that's less acidic, almost seedless, and certainly sweeter than the orange orange of which we're familiar. Better yet, there's a hint of tart raspberry, like an orange with pomp.

Grown selectively in the USA, namely in California, Texas and Florida, this nifty navel is a winter citrus that's making its rounds at a batch of restaurant menus which honor the seasons. Its warm flavors suit anything from salads to seafood and delicious desserts — even cocktails.

Browse the above slideshow to see how the country's chefs are bumping up dishes and drinks with blood orange this month.

Plus, see more winter flavors below

Blood orange dishes, desserts and drinks

In-the-know patrons can order an off-the-menu blood orange pizza at NYC's Industry Kitchen, which pairs apples with blood oranges, and salted caramel with mascarpone cheese

