

What factors drive Europe's superior tasting vegetables?

The GLP aggregated and excerpted this blog/article to reflect the diversity of news, opinion and analysis.

. . . . Why does Europe get amazing produce while we're left with pabulum?

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"The bottom line here with the industrial tomatoes is that tomatoes have been bred for yield, production, disease resistance," [Harry Klee, a horticulture professor at the University of Florida] told me. "The growers are not paid for flavor — they are paid for yield. . . ."

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Cooking with seasonal produce is often regarded by the best chefs as the key to more flavorful meals. But, . . . Americans seem to want their produce available at all months of the year.

That inevitably has an impact on taste. Buying out of season means the produce has to be picked long before it has ripened and then shipped very long distances. . . That journey can batter the flavor out of fresh fruits and vegetables.

Read full, original post: [Why fruits and vegetables taste better in Europe](#)