

URM FOODSERVICE



PRICES EFFECTIVE APRIL 19TH THRU MAY 2ND 2021

53287-9 (4/5 lb.)
**Peeled Boxed
Baby Carrots**

\$25¹⁶

53502-1 (24/2 lb.)
Carrots

\$26¹⁶

53480-0 (50 lb.)
**Jumbo Yellow
Onions**

\$9⁸⁹

53577-3 (Case)
**Large 5x5
Tomatoes**

\$13¹⁹



53792-8 (20 lb.)
**6-7 Count
Pineapples**

\$23⁸⁰

URMFOODSERVICE.COM

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Great Menus Start Here is your comprehensive resource to increase your profit potential and improve your competitive position in the marketplace with vital industry knowledge, timely deals and menu management tools in one convenient location.



Prices, products and printing errors are subject to change without notice. Some products are an average portion or case price. Quantities are subject to stock on hand.

Center of the Plate *Specials*



95202-8 (10 lb.)
Cloverdale 16-1
5" All Meat Franks

\$23⁴⁹

95171-5 (10 lb.)
Cloverdale 4-1
7.5" Beef Franks

\$32⁸⁹

95607-8 (2/10 lb.)
Longhorn Casino
Ribs in Zesty Sauce

\$69⁷⁹

94496-7 (10 lb.)
Holton Meats 75/25
6-1 Beef Patties

\$33²⁹

PATTY MELT WITH BACON & ONIONS

Ingredients:

- Caramelized yellow onions (URM #53480-O)
- 2 pieces rye bread (URM #95046-9)
- 2 slices Swiss cheese (or more) (URM #89855-1)
- 1 6-1 beef patty, cooked (URM #94496-7)
- 2 pcs. bacon, cooked (URM #88062-5)
- Butter (URM #86923-O)



Directions:

- Thinly slice about 1 onion per sandwich and sauté in two tablespoons of butter slowly, until golden brown and soft; remove to bowl and set aside.
- Cook bacon, set aside
- Cook hamburger patty and set aside (shape the patty the same size as your bread)
- In the same pan you cooked the onions, add a little more butter (if necessary) and grill one side of two pieces of bread until toasted. Remove and set aside to assemble the sandwich.
- Layer one piece of bread, toasted side up, then one piece of Swiss cheese, bacon, hamburger patty, onions, more cheese, then top with second piece of toasted bread.
- Butter the outsides of the sandwich (or add more butter to the pan) and grill sandwich on both sides until golden.
- Serve and enjoy!