

URM FOODSERVICE

Your Only
LOCAL
Foodservice Distributor

PEIRONE
PRODUCE CO.
— EST. 1945 —



PRICES EFFECTIVE AUGUST 5TH THRU AUGUST 11TH 2019

53331-5 (24 ct.)

Celery

\$26¹⁶

Minimal quality issues include leafy tops, insect damage and mechanical, but the overall quality continues to be reported as strong.

57647-0 (24 ct.)

Sleeved Celery

\$30⁹⁶

Same strong quality as unsleeved celery; however sleeves provide longer shelf life, better protection, and less shrink.

53772-0 (36 ct.)

Cucumbers

\$17⁶⁴

The cucumber market is decreasing lightly, but remaining steady. Supplies are currently exceeding demand on both retail and foodservice quality.

53840-5 (20 lb./30 ct.)

Washington Peaches

\$28³²

Production is expected to remain consistent through the summer season. With quality reported as great as far as presentation and taste.

53898-3 (20 lb./40 ct.)

Washington Peaches

\$25⁸⁰

Production is expected to remain consistent through the summer season. Quality is reported as great regarding presentation and taste.

53992-4 (20 lb.)

Washington Nectarines

\$27⁸⁰

Quality reported as good with season peaking in August.

URMFOODSERVICE.COM

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<https://urmfoodservice.com>



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*



51507-2 (4/10 lb.)
**Tyson Frozen Chicken
Hindquarters**

\$27²⁹

91728-6 (8/5 lb.)
**House of Raeford IQF
Jumbo Chicken Wings**

\$98⁶⁹

94278-9 (10 lb.)
**URM 3-1 Round
Beef Patties**

\$27⁹⁹

95163-2 (5 lb.)
**Southfork 4-1 Portabella
Gorgonzola Beef Patties**

\$27³⁹

ROASTED BALSAMIC ROSEMARY CHICKEN QUARTERS

Ingredients:

- 1/3 cup balsamic vinegar (URM #43481-1)
- 1/3 cup soy sauce (URM #42018-2)
- 2 tsp. olive oil (URM #42473-9)
- 2 tbsp. brown sugar (URM #23722-2)
- 2 tsp. finely chopped rosemary (URM #4264-1)
- 1 large clove garlic, minced (URM #53391-9)
- 1/4 tsp. cayenne pepper (URM #42628-8)
- 1/4 tsp. black pepper (URM #42621-3)
- 4 whole chicken leg quarters (URM #51507-2)



Slow Cooker Directions:

- Combine all ingredients, except for the chicken, in a bowl.
- Place chicken quarters in a large zip lock bag and pour in marinade.
- Seal bag and work the marinade into the chicken pieces with your hands. Lay flat on a tray and refrigerate for 4 hours or overnight.
- Flip over the bag halfway through for even marination.
- Preheat oven to 400 degrees F.
- Pat chicken thighs with paper towels. Avoid removing the garlic and rosemary bits. Place on a prepared sheet pan.
- Bake for 40 to 50 minutes or until juices run clear.
- Serve and enjoy!