

# URM FOODSERVICE

Your Only  
**LOCAL**  
Foodservice Distributor

**PEIRONE**  
PRODUCE CO.  
— EST. 1945 —



**PRICES EFFECTIVE DECEMBER 31<sup>ST</sup> THRU JANUARY 6<sup>TH</sup> 2019**

53405-7 (24 ct.)

**California  
Iceburg Lettuce**

**\$26<sup>39</sup>**

Market is expected to see increased productivity and stronger quality in the coming weeks.

53370-3 (70 ct.)

**Cucumbers**

**\$27<sup>30</sup>**

Volume increased last week with more production expected moving forward.

58300-5 (18/4 ct.)

**Hass  
Avocados**

**\$43<sup>02</sup>**

Quality reported as good with reports of being a bit firmer than normal this week.

53021-2 (24 ct.)

**Cello Wrapped  
Lettuce**

**\$28<sup>56</sup>**

Market is expected to stay active with good quality in the coming weeks.



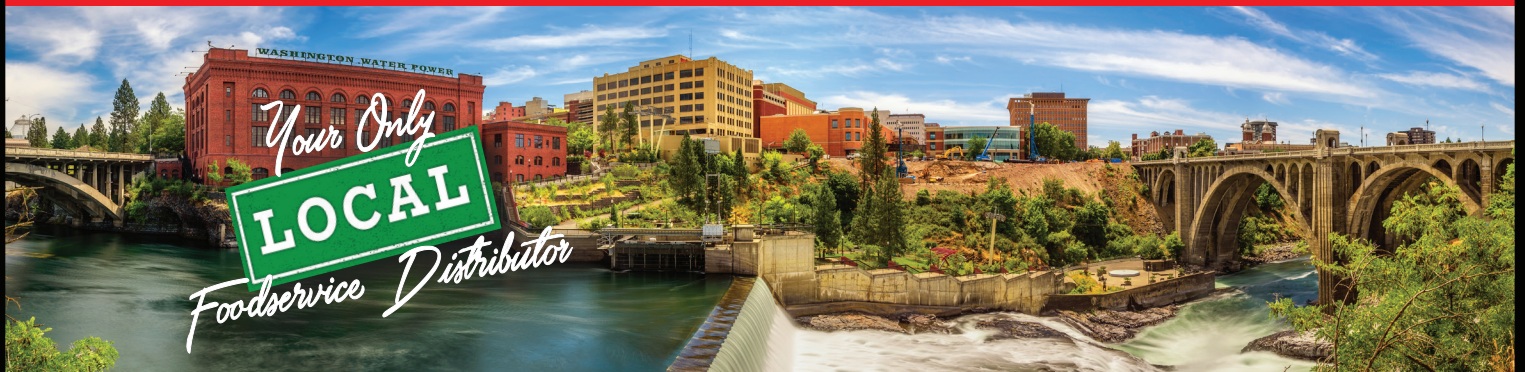
53739-9 (10 lb.)

**Mangoes  
(8-10 Count)**

**\$10<sup>90</sup>**

Market is steady on all sizes and is expected to remain this way.

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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*



920771-3 (2/7 lb.)  
**Angus Meats Choice Beef  
Clod Heart Roast**

**\$3<sup>79</sup>**  
lb.

920709-3 (48/4 oz.)  
**Angus Meats 4 oz. Boneless  
Center Cut Pork Chop**

**\$4<sup>39</sup>**  
lb.

921016-2 (16/6 oz.)  
**Angus Meats 6 oz. Boneless  
Center Cut Pork Chop**

**\$30<sup>59</sup>**

921014-7 (16/6 oz.)  
**Angus Meats 6 oz. Choice  
Beef Ball Tip Steak**

**\$56<sup>69</sup>**

## PEACH BARBECUE SMOTHERED PORK

### Ingredients:

- Boneless center cut pork chops (URM Item # 920709-3)
- 2 Tbsp olive oil (URM Item # 42473-9)
- 1 vidalia sweet onion, peeled and chopped (URM Item # 56487-2)
- 1 large shallot, peeled and minced
- 2 garlic cloves, smashed (URM Item # 53391-9)
- 3 cups peaches, chopped (URM Item # 11990-9)
- 1/4 cup apple cider vinegar (URM Item # 55382-6)
- 1/4 cup bourbon
- 1 Tbsp dark brown sugar (URM Item # 23725-5)
- 1 Tbsp Worcestershire sauce (URM Item # 42139-6)
- 1 Tbsp honey (URM Item # 6855-1)
- 1 tsp Dijon mustard (URM Item # 42069-5)
- 1/2 cup lemon juice (URM Item # 42040-6)
- 1 tsp salt (URM Item # 23565-5)
- 1 tsp black pepper (URM Item # 42622-1)

### Directions:

- Season the chops on both sides with salt and pepper.
- Coat the bottom of a skillet with the oil and heat on medium high heat.
- Brown the chops on both sides and move to the crock pot.
- Lower the heat then add the onions, shallots, and garlic to the pan with a dash of water; Sauté for a couple of minutes.
- Add the onions to the chops in the crock pot, making sure to get all the juices from the pan.
- Add the peaches to the crock pot as well.
- Whisk together apple cider vinegar, bourbon, brown sugar, Worcestershire sauce, honey, mustard, lemon then pour over the peaches and chops.
- Cook for 6-7 hours on low.
- Carefully remove the chops from the cooker and set aside.
- Puree remaining liquid in a blender or food processor. Taste and adjust the seasonings if necessary then drizzle on top of chops.
- Serve and enjoy!

