

# URM FOODSERVICE



**PRICES EFFECTIVE MARCH 22<sup>ND</sup> THRU APRIL 4<sup>TH</sup> 2021**

53331-5 (24 ct.)  
**Celery**

**\$23<sup>76</sup>**

57647-0 (24 ct.)  
**Sleeved  
Celery**

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

53421-4 (4/5 lb.)  
**Fresh Express  
Salad Mix**

**\$14<sup>76</sup>**

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

**\$14<sup>29</sup>**



53748-0 (25 lb.)  
**9 ct. Cantaloupes** **\$27<sup>25</sup>**

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# Center of the Plate *Specials*



94282-1 (10 lb.)  
**Ray's Meats 4-1 Round  
Beef Patties**

**\$28<sup>79</sup>**

94496-7 (10 lb.)  
**Holton Meats 6-1  
Beef Patties (72/25)**

**\$33<sup>29</sup>**

91335-0 (7.5 lb.)  
**Ray's Meats 8 oz.  
Chicken Fried Steaks**

**\$26<sup>99</sup>**

880004-7 (2/6-8.5 lb.)  
**Longhorn Spiral Cut  
Half Ham**

**\$2<sup>79</sup>** lb.

## APPLE CIDER HAM WITH MOLASSES GLAZE

### Ingredients:

- 3 lbs. spiral cut half ham (URM #880004-7)
- 1 quart apple cider (URM #55382-6)
- 1 yellow onion (thinly sliced) (URM #53480-0)
- 1 fennel bulb (URM #54435-3)
- 2 stalks celery (URM #53325-7)
- 1 Orange (zested and juiced, 1/3 cup juice) (URM #53806-6)
- 3 sprigs fresh thyme (URM #53174-9)
- 1/2 teaspoon dried thyme (URM #42646-0)
- 1/3 cup molasses (URM #41157-9)
- 1 cup brown rice (URM #52089-0)
- 2 cups walnuts (URM #44316-8)
- 2 tablespoons extra virgin olive oil (URM #42471-3)
- 1 teaspoon kosher salt (URM #35425-8)
- 1/2 teaspoon black pepper (URM #42621-3)
- 1 head green cabbage (URM #53140-0)
- 3 tablespoons apple cider vinegar (URM #55382-6)
- 1/2 cup fresh parsley (chopped) (URM #54648-1)

### Directions:

- Preheat oven to 350 degrees F.
- In a large Dutch oven, add the cider, onion, fennel, celery, orange zest and juice, and thyme, then bring to a boil over high heat.
- Add the ham, reduce the heat to low, and cover tightly. Simmer, occasionally turning the ham, for 30 minutes. Remove from the heat, uncover, and let stand for 10 minutes.
- Transfer ham to a plate. Strain cooking liquid through a wire sieve over a large bowl, reserving solids and liquid. In a large, wide saucepan, bring the liquid to a boil over high heat.
- Cook until reduced to about 1 1/2 cups, 40 to 45 minutes. Set the reduced liquid aside to use in the slaw.
- Meanwhile, transfer the poaching solids to a roasting pan and place the ham on top. Bake for 10 minutes. Brush with some of the molasses.
- Continue baking, brushing with more molasses every 10 minutes, until ham is glazed and a meat thermometer inserted in the center of the ham reads 150 degrees F, about 30 minutes more.
- Let stand at room temperature for 10 minutes before slicing.
- Cook the brown rice: Bring a medium saucepan of salted water to a boil over high heat. Add the rice and reduce the heat to low.
- Cook until the rice according to directions.
- Cook the walnuts: Toss walnuts, oil, 1 teaspoon salt, and 1/2 teaspoon pepper on a rimmed baking sheet. Bake, stirring occasionally, until deep amber, 15 to 20 minutes.
- Drain on paper towels. Coarsely crush the walnuts. Set aside.
- Cook the cabbage: Bring a pot of salted water to a boil over high heat. Stir in the cabbage, cover, and return to a boil.
- Uncover and cook until crisp-tender, about 3 minutes. Drain well in a colander and return to the cooking pot.
- Stir in the vinegar into the warm cabbage. Add the walnuts, rice, parsley, and thyme and mix well. Stir in the reserved reduced cooking liquid. Season to taste with salt and pepper.
- Slice the ham crosswise. Spread the warm slaw on a large, deep platter and top with the ham. Brush the ham slices with any leftover molasses, and serve.

