

**URM FOODSERVICE**



**PRICES EFFECTIVE MAY 31<sup>ST</sup> THRU JUNE 13<sup>TH</sup> 2021**

53314-1 (12 ct.)

**Cauliflower**

**\$20<sup>28</sup>**

53020-4 (20 lb.)

**Broccoli  
Crowns**

**\$19<sup>80</sup>**

53405-7 (24 ct.)

**Iceburg  
Lettuce**

**\$19<sup>79</sup>**

53021-2 (24 ct.)

**Cello-Wrapped  
Iceburg Lettuce**

**\$21<sup>36</sup>**

58024-1 (18/8 oz.)

**Blueberries**

**\$37<sup>52</sup>**

53926-2 (34 lb.)

**Golden Kiss  
Melons**

**\$30<sup>26</sup>**

**URMFOODSERVICE.COM**

*Thank You for Supporting*

*Your Only*  
**LOCAL**

*Foodservice Distributor*



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**

**\$23<sup>49</sup>**

91893-8 (10 lb.)  
**Hormel Frozen Bone-In**  
**Pork Chops**

**\$30<sup>19</sup>**

## DRUNKEN PORK CHOPS

### Ingredients:

- 6 pork chops (URM #91893-8)
- 2 tbs olive oil (URM #42473-9)
- 8 oz. beer
- 1/3 cup ketchup (URM #8920-1)
- 1/2 cup brown sugar (URM #23728-9)
- 2 tbs Worcestershire sauce (URM #42140-4)
- Cajun seasoning (URM #42678-3)



### Directions:

- Season chops with Cajun seasoning.
- Brown chops in olive oil over medium high heat.
- Mix beer, ketchup, brown sugar, and Worcestershire sauce in a bowl.
- After chops are browned, add sauce.
- Reduce heat and simmer for 45 minutes.

## Blowout Pricing

When inventory is gone, it's gone! Great for Specials!

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

**\$12<sup>00</sup>**

90773-3 (10 lb.)  
**Ray's 2.5" Single Bone**  
**Beef Shortribs**

**\$2<sup>75</sup>**  
per lb.