

URM FOODSERVICE



PEIRONE
PRODUCE CO.
— EST. 1945 —



PRICES EFFECTIVE OCTOBER 19TH THRU NOVEMBER 1ST 2020

53130-1 (45 lb.)

**Green
Cabbage**

\$22⁰⁵

53018-8 (36 ct.)

**Hass
Avocados**

\$42⁸⁴

53642-5 (60 ct.)

**Hass
Avocados**

\$41⁴⁰

53743-1 (110 ct.)

Limes

\$31⁹⁰

58399-7 (150 ct.)

Limes

\$34⁹⁹

58055-5 (9/3 lb.)

**Lil Snappers®
Gala Apples**

\$28⁷¹



58055-5 (9/3 lb.)

**Lil Snappers®
Fjui Apples**

\$28⁷¹

URMFOODSERVICE.COM

**HAPPY
Halloween**



Center of the Plate

Specials



56165-4 (3/65 lb.)

Washington Angus Premium Beef
0"x1" Trim Pab Short Loin

\$6⁴⁹
per lb.

52548-5 (6/38 lb.)

Seaboard Farms Boneless
Center Cut Pork Loins

\$1⁶⁹
per lb.

98563-0 (4/10 lb.)

Agrosuper 8 Oz. IQF Boneless
Skinless Chicken Breasts

\$7⁸⁴⁹

91388-9 (10 lb.)

High Liner IQF
6 oz. Cod Loins

\$5⁴⁵⁹

Brown Sugar Spiced Pork Loins

Rub

- 2 pounds of pork loins (URM Item # 52548-5)
- 2 tsp salt (URM Item # 23565-5)
- 1/2 tsp black pepper (URM Item # 42621-3)
- 1 tsp ground cumin (URM Item # 42579-3)
- 1 tsp chili powder (URM Item # 42566-0)
- 1 tsp cinnamon (URM Item # 42570-2)

Glaze:

- 1 tablespoon unsalted butter (URM Item # 89853-6)
- 1 cup packed dark brown sugar (URM Item # 23725-5)
- 1 tbsp Tabasco sauce (URM Item # 42011-7)
- 6 cloves of garlic, finely chopped (URM Item # 53391-9)

Directions:

- Preheat oven to 350 degrees.
- Line a large baking sheet with aluminum foil. Set aside.
- In a small bowl, mix together the ingredients for the rub.
- In a medium bowl, stir together the glaze ingredients.
- In a skillet, add some vegetable oil to the pan and turn the heat on medium-high.
- Coat pork loins, all four sides, with the spice rub then transfer it to the skillet and brown all four sides of each pork loin.
- Transfer pork to prepared baking sheet and pat the brown sugar mixture on top of the pork loin.
- Roast the pork in the oven for 25-35 minutes or until a thermometer registers about 140 degrees.
- At that time, remove the pork from the oven and let stand at room temperature for 10 minutes.
- The temperature inside will rise to about 155 degrees.
- Slice diagonally and serve with the sauce/glaze from the pork that's on the baking sheet.

