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Heat and Serve
Entrées and
Platters

Order your
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Ham today.
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DECEMBER MEAT DEAL



1/2 PINT BBQ PULLED CHICKEN

1 PORK SIRLOIN ROAST (BONE-IN)

1 WHOLE OR CUT-UP CHICKEN

1 LB LEAN GROUND CHUCK

2 CHICKEN PATTIES (PRE-COOKED)

**2 HOMEMADE FRESH 3 CHEESE CHICKEN
ITALIAN SAUSAGES**

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\$20.20

RECIPE OF THE MONTH

Slow Cook Pork Sirloin

4 Servings



• Pork Sirloin Roast • Extra Virgin Olive Oil • Salt • Black Pepper • 3 Large Cloves Of Garlic, Minced • 1 (12 Oz.) Bag Fine Green Beans Or Fresh • 2 Large Carrots, Sliced • 1 Cup Sliced Cremini Mushrooms • 1 Small Onion Sliced • 1 Cup Chicken Broth • 1 Bay Leaf

DIRECTIONS

1. Drizzle your pan with extra virgin olive oil and warm over medium-high heat.
2. Season the sirloin roast well with salt and pepper and then sear your roast on all sides in the hot skillet.
3. Add the green beans, carrots, sliced cremini mushrooms onions, garlic, chicken broth and bay leaves.
4. Cook on High in your Slow Cooker for 5-6 hours or on Low for 8-9 hours.
5. Serve over tender brown rice with juices.

