



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

KEY INGREDIENT SHOPPING LIST

Prairie Grove Farms Boneless Pork Sirloin Chops	lb \$2.99
1 (12 oz) bottle Weis Quality Louisiana Hot Sauce89¢
1 (12 oz) bottle Weis Quality Squeezable Honey	\$2.79
1 (6 oz) box Weis Quality Pork Stuffing	10/\$10.00
1 bulb Fresh Garlic.....	.34¢
Fresh Green Beans.....	lb. \$1.99

PRICES EFFECTIVE MARCH 12 THROUGH MARCH 18, 2009

Honey Hot Chops

4 (4 oz) Prairie Grove Farms Pork Sirloin Chops
2 Tbsp. Weis Quality Louisiana Hot Sauce
6 Tbsp. Weis Quality Squeezable Honey
1 (6 oz.) box Weis Quality Pork Stuffing,
prepared according to package instructions
1 lb. Fresh Green Beans
3 cloves Fresh Garlic, minced
2 Tbsp. Weis Quality Pure Extra Virgin Olive Oil
Salt and pepper to taste

Preheat broiler. In a small bowl stir, combine the honey and hot pepper sauce. Season with salt and pepper to taste, brush both sides of each chop with sauce, and place on broiler pan. Broil about 4 inches from the heat for approximately 4 minutes on each side. Turn and brush with more sauce. Continue broiling, turning and basting every 3-4 minutes until chops are nicely browned and juices run clear, about 8-10 minutes.

Meanwhile, cook green beans in boiling water for 3 minutes. Transfer immediately to ice-cold water, drain and set aside. In a large skillet, heat olive oil over medium heat for 2 minutes. Add minced garlic and sauté until soft. Add the green beans and toss with olive oil and garlic, heating for approximately 5 minutes. Season with salt to taste.

Transfer honey hot chops, pork stuffing and garlic green beans to platter and serve. Serving suggestion: serve with oven-roasted red and yellow bell peppers.

