Open 7:00 AM - 9:00 PM
Monday - Saturday
Closed Sunday

Grocery - Event catering
Prepared meals
Custom Meats

5521 West Timpanogos Highway,
Highland UT 84003

Prices Effective
June 2-7, 2014

Meier’s Made
Raisin Pecan
ARTISAN BREAD
$4.99

Personal
WATERMELONS
$1.99 ea.

Red Seedless
GRAPES
$1.99 lb.

PULLED PORK
$6.99 lb.

Meiers Made
EST. 1945

Get Gourmet
TONIGHT

TONIGHT

Asian Marinated Pork Chops

1 cup soy sauce  
1/2 cup brown sugar  
2 cloves garlic, crushed  
1 tablespoon ground ginger  
1 tablespoon ground cumin  
1 tablespoon roasted red chili paste  
6 (1-inch thick) pork chops

Directions
1. Place the soy sauce, brown sugar, garlic, ginger, cumin, and chili paste in a large, heavy plastic zipper bag. Smush the bag a few times with your fingers to mix all the ingredients thoroughly and dissolve the brown sugar; place the pork chops into the marinade, and seal the bag. Allow to marinate for 30 to 45 minutes.
2. Preheat an outdoor grill for medium heat, and lightly oil the grate.
3. Remove the pork chops from the marinade, and discard the marinade. Shake off excess marinade, and grill the pork chops until browned, the meat is no longer pink inside, and the chops show good grill marks, 5 to 7 minutes per side. An instant-read meat thermometer inserted into the thickest part of a chop should read at least 145 degrees F (63 degrees C).