Joe’s Not Your Mom’s Porkchops

Remember those days of pork chops and applesauce? You might have wondered why the applesauce? Slathering apple sauce on the pork chop magically brought moisture back to the meat. Not my idea of a good meal. But, apples and pork do naturally go together. Instead of serving apple sauce with pork chops, what about marrying pork with apple juice? The natural acidity and sweetness from the apple juice brings out the flavor of the meat and creates noticeable tenderness.

Serving your family the best quality meat, free of harmful chemicals and staying within budget can be tricky. Jumbo pork chops eat like a steak without the price tag. Their size is a double cut portion. Whether you are in need to satisfy the all-consuming teenage athlete and/or stretch your dollar, Joe’s jumbo pork chops will bring it. Gone are the days of opening up a pack of chops and laying them on a baking sheet to cook until they taste and look like cardboard. You’ll never go back starting now.
Serving Size: 4
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