

# NEVILLE'S SUPERETTE

PRICES IN EFFECT

Monday, September 16<sup>th</sup> Thru  
Saturday, September 21<sup>st</sup>

1512 Ashmun | Sault Ste. Marie

906.632.8791 • www.nevillesonline.com

Mon - Sat. 8 a.m. - 9 p.m. • Sun. 9 a.m. - 9 p.m.



## MEAT

Our Own Spicy Porketta Roast .....	\$3.09/lb
T-bone Steak.....	\$8.69/lb
Porterhouse Steak.....	\$8.99/lb
Amish Chicken Drumsticks .....	\$1.39/lb
Our Own Fajita Brats (chicken or pork).....	\$3.69/lb
Smoked Pork Chops.....	\$4.79/lb
Boars Head Oven Roasted Turkey Breast .....	\$8.99/lb

## DAIRY, PRODUCE, BEER

Boars Head Colby Jack Cheese.....	\$5.09/lb
Michigan Apples (Gala & McIntosh) 3lb bag.....	2/\$6.00
Head Lettuce large head .....	\$0.99
Captain Morgan Spiced Rum 750ml .....	\$13.99
Leelanau Cellars Great Lakes Red Wine 750ml.....	\$6.99

## MENU

### Crock Pot Cheesy Taco Pork Chops

- 6 boneless pork chops
- 1.25 oz taco seasoning packet
- 1 oz ranch dip mix packet
- 1/2 cup chicken broth

- 1/2 cup water
- 2 cups taco cheese divided
- 8.8 oz Spanish or taco rice cooked

1. Spray your crock pot with cooking spray.
2. Place your chops evenly across the bottom of your crock pot.
3. Sprinkle your taco seasoning and ranch dip seasoning on top.
4. Pour your broth and water evenly

- over everything.
- 5. Take 1 cup of your cheese and sprinkle on top.
- 6. Cover and cook on low for 3-4 hours or for 1.5-2 hours on high.
- 7. Serve sprinkled with remaining cheese and cooked taco rice.