

★ BORN THIS MONTH

Looking for birthday gift inspiration? June's birthstone is the pearl. Costco warehouses and Costco.com have a wide variety of pearl jewelry to choose from.




MADE IN THE USA

Stars and stripes

Inspire some star-spangled smiles just in time for Memorial Day and beyond. These soft combed cotton men's and women's T-shirts are crafted by Great American Lakes & Timber and are proudly made in America. Women's T-shirt: Costco.com. Men's T-shirt: Costco.com.

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HOG HEAVEN

Smoked Pork Chops

These smoked pork chops take almost no time to prep, and they cook quickly. The combination of spices and smoky flavor is delicious.

- 1 Tbsp brown sugar, packed
- 2 Tbsp paprika
- 2 Tbsp garlic powder
- ½ Tbsp chili powder
- ½ tsp ground mustard
- ½ tsp Old Bay seasoning
- ½ tsp onion powder
- ½ Tbsp salt
- ½ tsp freshly ground black pepper
- 6 (3.3 lb total) pork chops, about 1 inch thick

In a small bowl, mix the brown sugar and all of the seasonings together until smooth. Coat the pork chops on all sides with the mixture. Place the chops in a nonmetal dish, cover with cling wrap and refrigerate for 2 to 3 hours.

With your favorite wood, start up the smoker according to the manufacturer's instructions and raise the temperature to around 225 F. Cook the pork chops to a suggested internal temperature of 145 F when measured in the thickest part with a digital/smoker thermometer—about 50 to 60 minutes. Makes 6 servings.

Recipe and photo courtesy of Costco members Nelson and Liz Cardoso (photosandfood.ca)

KIRKLAND SIGNATURE CHARDONNAY

It shines bright

Celebrated winemaker Glenn Hugo has done it again. Under his careful guidance, Costco's Kirkland Signature Russian River Valley Chardonnay delivers bright aromas of lemon blossom, citrus and stone fruit. This medium-bodied, balanced, well-made wine pairs perfectly with shrimp, mussels, pasta, roasted chicken and grilled vegetables. Item 789895. Select warehouses only.

