



# FEATURES

February 24-28, 2020



## **FRESH ICELANDIC "PRIME SIZE" COD LOIN (boneless, skinless, 20oz and up!)**

Tremendously versatile and cost effective, our Wild Icelandic Cod is sold boneless/skinless, which allows for a multitude of applications on the menu. Because only the top loin is used there is NO waste – this is a 100% usable product. Icelandic Cod Loin is Marine Stewardship Council (MSC) certified, making the fish not only a healthy choice, but also a sustainable choice. Icelandic Cod is a cost-effective alternative to comparable higher priced fish, such as Halibut and Chilean Sea Bass.



## **WILD CAUGHT SWORD LOIN (Gulf of Mexico)**

This week, our sword loins are coming to us from the Gulf of Mexico. We are sourcing "Markers" - swordfish that weigh at least 100 lbs. Fish of this size will have acquired excellent fat and have reproduced several times.



## **U/10 CT. DRY SEA SCALLOPS (U.S. Georges Bank, packed to spec.)**

The scallop industry is highly regulated and is considered one of the most sustainably managed fisheries in the United States. This is the time we see the most abundant catches and excellent pricing of U/10 scallops caught on or near the Georges Bank Fishing grounds, in the northeast Atlantic, close to New England and the Canadian Maritimes.



## **ORGANIC PEI MUSSELS (live in shell, 10 lb bag)**

From seeds to mature mussels, every facet of Organic Ocean Mussels' long-line farming and processing practices are given the care and attention that organic seeking consumers demand in today's marketplace. Global Trust has been an international leader in aquaculture certification since the 1990's and Organic Ocean Mussels is proud to have their mussels accredited as organic through their systematic protocols and proven standards.

**INDIAN RIDGE PROVISIONS**

400 Emlen Way, Telford, PA 18969

(800) 564-3300



# FEATURES

February 24-28, 2020

## CREEKSTONE BEEF CHUCK FLAP



Creekstone is IRP's single-sourced premium Black Angus program. Cattle are corn-fed and raised in the mid-west, then harvested at one single location to insure product consistency. It is of note that Dr. Temple Grandin designed Creekstone's plant in Kansas. Chuck flap is found within the shoulder of the animal, which means it contains rich levels of juicy marbling. However, its sheltered location provides for a tender muscle-this combination has made it extremely popular over the years for braising applications. Each piece weighs approximately 1.5 lbs.

## 'BISTRO-STYLE' USDA PRIME BEEF TOP SIRLOIN STEAKS



The top sirloin, which lays behind the shortloin, continues to be one of the most underrated muscles in the animal. It provides consistent flavor and tenderness. Its unique shape allows for a variety of great looking plate appearances. This week we are featuring our 'bistro-style' cut top sirloins, which are rectangular in shape. This steak would stand well on its own or could be cross utilized in applications such as entree salads, and mixed grills.

## IRP HOUSE TURKEY PATTIES



Turkey patties continue to gain momentum because of their lean nature and healthy connotation. The mild winter has folks 'thinking Spring' - perhaps offering a 'healthy burger' alternative will fit the bill. These turkey patties are ground in-house by IRP, using our proprietary blend and they are available in 6 oz or 8 oz portions.

## DRY-AGED BEEF PORTERHOUSE STEAKS



A gem that rarely finds its way on to our 'feature sheet' - we thought this might grab some attention. The dry-aging process of beef serves to intensify the flavor and increase tenderness by reducing excess moisture and concentrating flavor. Our separate dry-age room provides the ideal environment in which to apply this process. The porterhouse steaks will feature the 'best of both worlds' - both the tenderloin filet and striploin steak, separated by a bone.

**INDIAN RIDGE PROVISIONS**

400 Emlen Way, Telford, PA 18969

(800) 564-3300