



# meat/features

week of  
November 26-30, 2018

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## Domestic Lamb Ribs

Our domestic lamb is raised in eastern Colorado, where ample space and grass exist. Each lamb rib plate weighs approximately 3.5lbs — and can be used in a variety of applications from small plates and bar features to entrée applications. Offer your customers something different than traditional pork ribs...and set your kitchen apart.



## “Dinosaur” Pork Shank

Braised pork shank has been popular for some time...especially in the colder months of the season. But this particular shank you have to see to believe. A massive 1 and a half pound shank looks stately on the plate — and will leave an impression on your guests. And did we mention the quality? These pork shanks are cut from Berkshire hogs, the all black hided, well-marbled breed native to England. This price is a steal — and supplies won't last long — take advantage!

Frozen, 8lb case — 6 shanks per case



## Rabbit Legs

Rabbit Legs have gained favor recently with chefs “in the know”. They are an affordable game alternative — and their versatility of presentation makes them popular in the kitchen; suitable for small plate, salad, or entrée applications. Braising, roasting, and even smoking are current popular cooking methods being employed.

Frozen, 10lb case — 2 packs of 12 legs each per case



## Iberico Pork Frenched Rib Rack

Iberico is the name of a breed of Spanish pork that is recognized world-wide for its superb eating qualities. Raised on a diet wheat, grass, and forage — without the use of growth hormones — these 11-bone frenched racks will offer your customers a unique protein that looks great on the plate and eats just as well.