



meat/features

week of
November 19-23, 2018

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BF Striploin "Buffet" Barrels

These striploin "carvers" are cut from USDA inspected Angus cattle. We clean the entire striploin of bark fat and then split the loin long-ways. We use butcher twine to secure the resulting "barrel". These are a perfect solution to a price-sensitive event in which a quality protein is needed. Compare the price you will pay and the yield you will get from these as compared to the current market price for boneless ribs for roasting. These can also be cut down into medallions and grilled — ask your IRP rep for a picture and further details.
(Sold in increments of 2pc — each piece approx. 3.5lbs)



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.



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.



Boneless Beef "Vein-End" Striploin Steaks, 10oz

Another great value cut — these strips are great for a variety of applications. They are cut from USDA Choice and higher product. Will eat great — only difference between these and center-cuts is the "vein" that runs through the muscle. Take advantage while they last — being a coveted by-product, we rarely have these available at a discount. *(10 lb case, frozen)*