



# FEATURES

March 4-8, 2019

## **BEEF RIBEYE CAP ROASTS (Spinalis, Frozen, 10 lb cases)**



Sometimes referred to as “spinalis”, this is the true connoisseur’s favorite part of the animal. The cap portion of the boneless ribeye has tremendous marbling that produces a flavorful and tender mouth feel. In the “roast” version featured this week, IRP expert butchers carefully tie together 2 ribeye caps with butchers twine. This provides a “log” appearance that will allow for more even roasting of the muscle — perfect for a hearty winter feature.

## **DRY-AGED BONELESS STRIPLOIN STEAKS**



The dry-aging process serves to intensify flavor and increase tenderness. Our separate room provides the ideal environment in which to apply this process. Bone-in striploins are aged on racks for a minimum of 28 days. This week we are featuring boneless striploin steaks C-T-O (cut-to-order). You tell us the ounce or thickness you desire; we will cut the striploin steaks, package them individually, and send you all the trim separately.

## **VEAL OSSO BUCCO**



Did somebody say winter comfort food? When you look up the definition, there's a good chance you'll see a picture of classic Veal Osso Bucco. These veal osso bucco cuts come from the middle of the shank — meaning they will present as perfect cylinders. They are cut 2 inches high and weigh approximately 14-16oz each. (FROZEN)

## **CREEKSTONE CENTER-CUT BONELESS STRIPLOIN STEAKS**



Creekstone was founded over 20 years ago on one single family-owned farm with the goal of providing the world’s most consistent quality Black Angus beef. Today the Creekstone program sources Black Angus Cattle from family-owned farms and then controls the feeding and welfare practices throughout the entire process. This week we are featuring center-cut boneless striploin steaks, which provide a great combination of flavor and tenderness.

**INDIAN RIDGE PROVISIONS**

400 Emlen Way, Telford, PA 18969

(800) 564-3300