Weekly Features Meat Specials May 22nd through May 26th



Bary Bark

HAPPY MEMORIAL DAY - FIRE UP THE GRILL!

Barbeque Baby Back Ribs - Leidy's premium pork baby back ribs are hand rubbed with a special seasoning mixture and smoked slowly in a hardwood smokehouse. The ribs are then fully cooked in a mouthwatering BBQ sauce. The ease of just reheating will enable you to offer a great barbeque entrée or appetizer.

(422BBQ) PK RIBS, BACK BBQ COOKED* 12pc/cs, 25.5 lb/cs, 2.125lb ea

Leidy's country made pork grillers offer a flavor profile for every taste bud... Packed: 4– 1, 10 bulk/bx

With an added seasoning of garlic, our Leidy's Garlic Pork Sausage has the traditional, old-world taste of fresh kielbasa (4SGG) Garlic

With a lively combination of herbs and spices, you'll add an authentic touch of Southern Italy to any dish with an extra zing (4SGH) Hot Italian

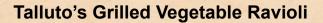
All you need is the bun, Leidy's sweet peppers and onion pork sausage served grilled will excite your taste buds with it's delicious aroma. Sweet peppers, onions and sausage, what a classic!

(4SGPO) Pepper & Onion

With a lively combination of herbs and spices, you'll add an authentic touch of Southern Italy to any dish

(4SGS) Sweet Italian

Heat up your taste buds with a zesty Pork & Cheddar Cheese sausage. **(4SGZC) Zesty Cheddar**



Talluto's Grilled Vegetable Ravioli is filled with fresh spinach, onion, eggplant, zucchini, squash, red bell peppers, roasted garlic, pecorino Romano cheese and seasonings. Talluto's uses the perfect combination of all natural, local sourced ingredients to create a pleasant dining experience every time. This ravioli is pre-cooked for ease in the kitchen.

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(81082-14) PT TA GRILLED VEGETABLE RAV.PRE-COOKED, 2 1/2" round, 112pc/bx, 10lb/bx





Weekly Features

Seafood Specials May 22nd through May 26th







Farm Raised Meagre Fillets (Stone Bass): The farmers of Andromeda Farm sustainably raise Meagre, a fish also known as "Stone Sea Bass". This farm is a deepwater, open-ocean system off the coast of Greece. Meagre are raised for 16-20 months in the strong ocean currents. They're fed a high- quality, GMO-free feed containing more than 50% fishmeal and fish oil harvested from certified fisheries. The fillets will average 1.5-2.5# each skin on PBO. The flesh is light in color and cooks white and moist due to the good fat content The skin crisps and eat well.

SFMF



Carolina Mountain Natural Trout Fillets 6/8oz (Skin on PBO): Carolina Mountain starting to farm trout in 1980 in the cold crystal clear waters of the western Carolina Mountains. The water is coming from the National Parks spring fed streams. The goal of Carolina Mountain Trout Farms is to produce the finest, freshest farmed trout available. A goal that they definitely achieved. One taste and you will see how fresh and clean tasting this fish is.





Sweet Jesus Oysters - Chesapeake Bay, Maryland (100ct)- The merroir of the Sweet Jesus Oyster is the lower salinity of any Chesapeake Bay oyster - enhancing the taste of the crisp, plump meat with smooth hints of cucumber finish.

SOYSJ



Sliced Smoked Jail Island Salmon: We start with fresh salmon sides, use a little brown sugar for a sweet cure, and then slow smoke over real wood chips to achieve a mild, buttery smoked salmon. Fully trimmed then sliced to perfection. 2-3# average boneless skinless.

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CHECK OUT OUR NEW VIDEO - IRPFOODS.COM

