



# FEATURES

August 12-16, 2019

## **FRESH ICELANDIC ARCTIC CHAR FILLETS (skin-on, boneless)**



Iceland has been producing some amazing quality fish over the past several years – both wild as well as farm raised. One of the best farm raised fish is the Arctic Char. Char is part of the Salmonid family and has a beautiful red meat flesh. Char is very versatile and can fit any application or recipe that uses salmon or trout – it is wonderful baked, broiled, or poached. Because the fish handles very similar to salmon, there are a number of folks who even prefer to smoke the fish.

## **FRESH BARRAMUNDI FILLETS (skin-on, boneless hand cut fillets)**



Barramundi is the most popular seafood menu item in Australia. Although native to Australian and New Zealand waters, the majority of Barramundi coming into the country is farm raised in Palau Pankor, Malaysia, where they pioneered open ocean cage technology to raise a better-quality Barramundi. Barramundi fillets are thick with a high omega fat content. The flavor is sweet and mild, the flesh cooks up flaky yet firm, and the skin crisps beautifully. The fillets will run 1.5 to 2 lbs.

## **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.

## **SWEET JESUS OYSTERS (100 count)**



Tal Petty started raising oysters as a hobby on his farm in Hollywood MD, simply calling them Hollywood Oysters. As the Hollywood Oyster Company grew, Tal moved one group of oysters closer to the Chesapeake Bay, which gave them a sweeter, more subtle cucumber flavor and a smooth finish. He named them "Sweet Jesus" after a comment voiced by a farm hand when they were first harvested.

**INDIAN RIDGE PROVISIONS**

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## PA PROUD BEEF BRISKETS



PA Proud is IRP's regionally sourced protein program. This program offers multiple proteins and cheeses – and features products from local producers based within approximately 150 miles. This week we are featuring boneless beef briskets. Sold by the piece – each piece will be approximately 10lbs. Due to seasonal BBQ demand, briskets have been high in price for most of the summer. Take advantage of this late summer special price and show your Pennsylvania Pride!

## BONELESS BEEF SIRLOIN FLAP "BAVETTE" STEAKS (6/7, 8/9, & 10/11 oz sizes)



“Bavette” is a French term and is often used when referring to “steak frites” applications. Traditionally, sirloin flap meat is the most desirable muscle used for steak frites. Coarse in nature, the sirloin flap will pack plenty of flavor punch and will also lend itself to marinades and seasonings. Less expensive than similar cuts like skirt steak, the sirloin flap bavette steak can be used for a variety of presentations on your plate – from a whole steak to sliced and fanned out. These steaks will come to you pre-portioned and individually packaged.

## LARGE NEW ZEALAND LAMB RACKS (16/18oz)



The ample space and grasslands of New Zealand provide an ideal location for many types of animal agriculture. The Kiwis take pride in their farming – evidenced by the fact that GMO's are still not used anywhere in the country. New Zealand lamb has been a staple in USA for many years because of its robust flavor and favorable price point. One frustration we've heard from American chef's is the small sizing of New Zealand lamb racks. For them, we offer up these racks sized larger at 16/18 ounces per rack, yet still at a very attractive price point. Lamb provides a great “lighter” meat protein for your mid-summer menu.

## IRISH BANGERS (10 lb case)



Unique and artisanal sausages continue to top recent restaurant trend lists. Sausages & charcuterie allow chef's to diversify their menu without a high price tag. Our “banger” sausages are made the traditional way with rusk – a hard dry rectangular biscuit which is crushed and added to the sausage creating a unique texture. Each link is 5 ounces. Ask your IRP sale representative for the story on how “bangers” got their nickname!

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