



# FEATURES

January 14-18, 2019



## FRESH BEEF TENDERLOIN TIPS

Take advantage while supplies last. The most inexpensive way possible to serve tenderloin muscle — this will help with you post-holiday food costs. Traditional stroganoffs to cutting-edge small plates — these tips are clean and ready to go. Packed in 5lb bags — 2bags per case



## WHOLE BONE-IN PORK SHANKS

These shanks are truly impressive. They have the skin removed, so they are ready to be braised when they hit your kitchen. This dish will certainly catch the eye of your post-holiday regular customers — imagine when your server circles the dining room with a hearty 16-20oz “volcano” pork shank engulfing the plate. Great value in this item — take advantage.



## GROUND CHICKEN THIGH MEAT

Help your customers stay true to those New Year’s health resolutions for at least one week. Ground chicken can have a variety of uses — from patties and sliders to meatballs and meatloaf. The fact that we are using thigh meat only ensures that there will be good consistent flavor — which is not always the case with ground chicken.



## PORTIONED SINGLE-BONE BEEF SHORT RIBS

Short Rib plates possess some of the richest meat in the entire animal. Heavily marbled — when smoked, braised, or cooked sous vide style these gems provide great flavor and a bold presentation. This week we are featuring “Single-Bone” short ribs, which are cut parallel to the bone. This results in a long eye-catching bone plate appearance with the meat portion easily accessible for your guest. Because of their size versatility, short ribs are in-play for both small plate applications as well as large signature dishes.

**INDIAN RIDGE PROVISIONS**

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