



meat/features

week of
November 12-16, 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)



Boneless Pork Butt

Coming from the shoulder of the animal — the boneless pork butt is in demand because of its rich marbling. This flavor makes the pork butt desirable for all BBQ and braising applications, allowing you a low-priced protein that will fit into a variety of applications from appetizers to bar features to entrees. *(Sold by "pack" — 2 pc per pack/each pack approx. 16 lbs)*



Boneless Beef "Vein-End" Striploin Steaks

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)*



Roland Anchovy Fillets

These anchovy fillets are packed in "easy-open" aluminum tins. Omega-3 rich anchovies are popular on their own or used as a flavor ingredient. They can be sautéed with meats and vegetables or used out of the can for salad and other applications. Gluten free and zero trans fats.
(Sold by "each" 28 oz container)