



FEATURES

February 25 - March 1, 2019

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.

CREEKSTONE BEEF BRISKETS



The brisket comes from the lower chest portion of the animal just above the foreshank. Because of its coarse texture and high amounts of marbling, brisket has long been popular in the BBQ space. Recently, however, brisket has become hot in many types of cooking. Preparations include smoking or braising. Creekstone Beef sets the standard for high-end Black Angus cattle. Sourced from one plant only, the quality and consistency of muscle size and texture set this program apart.

SKINLESS PORK BELLY (2pc per case)



Not much has been more popular in the last several years than pork belly. Braised, smoked, or seared – customers can't seem to get enough of the rich pork taste. Take advantage of this Limited Time pricing and drive revenue for your kitchen. These are premium bellies – meaning they are inspected for consistency of size and shape. (2pc per case)

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.

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