



FEATURES

March 25-29, 2019

FRESH NORTH ATLANTIC HALIBUT FILLET (skin-off, boneless)



Sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher, the Mood brothers are bringing us great Halibut, landing 80 to 100 lb fish, which produce large, thick fillets. Atlantic Halibut, because of their high fat content, are the best eating of the halibut family.

FRESH ATLANTIC RED SNAPPER (skin-on, boneless)



We are partnering with the South American country of Suriname Fishermen's Co-op this week for our Atlantic Red Snapper. Located on the Northern coast of South America, this Co-op fleet makes daily trips into the North Atlantic. The Red Snapper are landed, cleaned, and air freighted over night to us. The fillets will weigh 8 to 10 oz.

FRESH ROCK SHRIMP (Fresh, P&D, 8lb tub)



After several lean years, Rock Shrimp are appearing in big numbers. The Gulf of Mexico population is especially abundant, and we are featuring peeled and deveined large Rock Shrimp.

"NEW" CHILEAN SEA BASS CHEEKS (skin-off, boneless)



Chilean Sea Bass Cheeks are a byproduct of the whole Chilean Sea Bass. The cheek meat is taken from either side of the head of the fish, are boneless/skinless, and look similar to a Sea Scallop. These cheeks will vary in size and are not "sized." The versatility of the cheeks allows for many creative applications from pan-searing to poaching and pair nicely with other proteins for a very cost-effective alternative to higher priced Chilean Sea Bass Fillets.

INDIAN RIDGE PROVISIONS

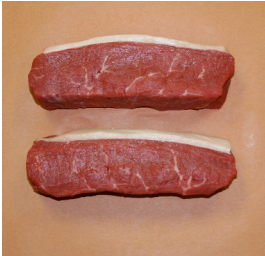
400 Emlen Way, Telford, PA 18969

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BEEF COULOTTE “HACIENDA” STEAK (6/7 and 8/9 oz sizes available)

The coulotte is a muscle that rests on top of the sirloin. Well marbled and tender, these steaks provide good plate presentation with a consistent rectangular shape. They will eat every bit as well as more well-known cuts from the middle of the animal. Chefs often consider this steak the best kept secret in the animal, and with a cost of under \$5.00 per 8oz portion, they benefit the bottom line too! We trim the bark fat to 1/8 inch – framing one side of the steak nicely. We market these steaks under the name “Hacienda” Steak.



ELK SAUSAGE WITH APPLE, PEAR, AND PORT WINE (3oz sausages, 9lb case)

Looking to make your spring menu stand out? Try our elk sausages with pear, apple, and port wine. This product is a unique offering with incredible taste that gives your guests the opportunity to expand their palates at any meal. While it can be used in a broad range of applications, nothing beats the smell and taste when they come fresh off the grill and the sugars from the fruits have had an opportunity to caramelize.



SKINLESS JAPANESE-STYLE PORK BELLIES (10lb avg. per piece/20lb avg. case)

So named because they are well trimmed and include the spare rib meat for a heartier product, Japanese Style Pork Bellies give you a better yield without the extra prep time of a typical pork belly. Slow roasted, braised, or smoked, these pork bellies are sure to be a hit across a variety of applications.



MARTIN’S CHICKEN APPLE SAUSAGE LINKS (2oz sausages, 10lb case)

Boasting a flavorful blend of herbs and fresh Granny Smith apples, Martin’s Chicken Apple Sausage Links are a great way to bring a new twist to a wide range of dishes. Whether you are looking to feature a unique breakfast protein, give a new twist to a salad or pasta dish, or add a savory sweetness to balance a spicy Cajun meal, Martin’s chicken apple sausage can make your dishes stand out.

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