



# FEATURES

October 14-18, 2019



## **FRESH ATLANTIC RED SNAPPER (skin-on, boneless, cut from 2-4lb fish)**

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 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.



## **FRESH ROCK SHRIMP (fresh, P&D, 8lb tub/gallon)**

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.



## **LARGE ECUADORAN MAHI FILLETS (cut from 20 lb and up fish)**

The Ecuadorian Mahi season has just started and prices are once again becoming attractive. We target 20 lb. and up fish, which provides the best portion yields of thick, uniform cuts. The fish of this size also store higher volumes of fat, producing a moist and very flavorful finished product. We will be bringing the fish in daily. Now is the time to think about Mahi as a menu item. Historically, Mahi is at it's best from now until the late Spring, with favorable pricing and great quality.

**INDIAN RIDGE PROVISIONS**

400 Emlen Way, Telford, PA 18969

(800) 564-3300



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## **USDA CHOICE BEEF FLAT IRON STEAKS (4, 6, 8 & 10 oz available)**

The 'flat iron' gets its nickname from its rectangular shape - the muscle is actually called the top blade and is found in the shoulder of the animal. Animal scientists state that this is actually the second most tender muscle in the animal, after the tenderloin. Plenty of marbling ensures flavor, along with coveted tenderness. These steaks are great on their own or used in bistro or entree salad applications. The versatility of sizes offered by IRP also make it perfect for duos or surf-n-turf. For a low cost/high margin feature, try pairing



## **BEEF JULIENNE STIR-FRY PIECES (fresh)**

Straight from the coveted vault of IRP by-product - check out these stir-fry strips as a way to offer menu variety at a low cost. We use premium 'bench trim', derived from striploins, top sirloins and top blades, to create the stir-fry strips. These thinly cut strips offer premium tenderness and pack plenty of flavor. Take your kitchen around the globe, as these can be a perfect, value-priced protein to create classic Asian, South American or Eastern European dishes.



## **BEEF TENDERLOIN TAIL STEAKS**

A benefit of dealing direct with a cutter like IRP, is that it affords you the chance to purchase our "by-product". While producing all of those beautiful center-cut filets that we love to cut, we accumulate trim product that can be sold under-market to our customers. A great example are these tenderloin tail steaks. The same quality as our center cut "filet-mignons"...but a fraction of the cost. There are so many ways to take advantage of these gems and increase your bottom line despite the rising cost of tenderloins as we near the holiday season.



## **FREEBIRD CHICKEN TENDERS (4-5 lb. packs-case only)**

Freebird humanely raises breed specific poultry, right here in Pennsylvania. 'Naturally' means there are no growth hormones or antibiotics administered throughout the entire growth cycle of the birds. These pre-breaded tenders are packed in 20 lb. cases. Try these on their own as a bar feature, as a salad topper or a way to raise the bar on your kids menu!

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