



FEATURES

November 11-15, 2019

CAROLINA MOUNTAIN RAINBOW TROUT FILLETS (6-8oz, skin-on, boneless)



Carolina Mountain started farming trout in 1980 in the cold, crystal clear waters of the western Carolina Mountains. The goal of Carolina Mountain is to produce the finest, freshest farmed trout available — a goal they have achieved. One taste and you will see how fresh and clean tasting this fish is. The fillets will average 6-8 oz each.

ROYAL TIDE SALMON CO. SMOKED SALMON (sliced, 2.5lb average)



Royal Tide Salmon Co. is IRP Food's premium farm-raised Atlantic Salmon label. Our salmon are raised in the clear, cold waters off the coast of northeastern Canada. Royal Tide Smoked Salmon is fully trimmed by hand and individually inspected with no brown meat and all fat removed.

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 BUTTERFLIED BRONZINO (7/9oz each, head-off, skin-on, boneless)



This European Sea Bass is the first non-salmon fish to be cultivated commercially. It is the most popular restaurant fish in the countries surrounding the Mediterranean. Our Butterfly Bronzino are raised by Pinar Aquaculture of Turkey, a leader in sustainable, eco-responsible farming on the Aegean Sea. These Bronzino have a mild, sweet flavor, are food cost friendly and the perfect portion size.

INDIAN RIDGE PROVISIONS

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CALKINS CREAMERY CHEESES

Locally sourced from Honesdale, Pa, along the upper Delaware River, comes our cave-aged Calkins Creamery cheeses that are aged a minimum of 60 days prior to being sold. They offer a great opportunity to add quality ingredients to your menu or run as a limited feature.

Cow Tipper (2 lb avg) Bathed weekly in Yuengling porter, this gouda cheese is a unique item, perfectly suited for charcuterie or melting, featuring caramel and dark roasted malt flavors.

Lida Gold Montasio (4 lb avg) This Montasio style cheese is painted with olive oil and tomato and aged for a minimum of 12 months to achieve the prime mild and creamy flavor profile.

Misty Morning (2.5 lb avg) Also known as Coal Miner's Cheese from the Welsh miners who packed it in their lunches before heading to the mines, this strong, smooth cheddar is aged 6 months prior to shipment.

Vampire Slayer (4 lb avg) A strong garlic cheddar mixed with a unique blend of spiced and encased in black wax, this versatile cheese can be used to add pep to almost any recipe, but is best used sliced on sandwiches or melted into soup and pastas.

PORK TENDERLOINS



The pork tenderloin is the most tender muscle found in hogs because of its sheltered location within the loin. Pork tenderloins are an easy muscle to work with in your kitchen and presentation is flexible. You can choose to keep it whole and roast it or you can slice it into medallions to saute each piece. Tender and flavorful, they pair well with a variety of concepts, including southwest, Latin and traditional cooler weather comfort foods. Each tenderloin weighs approximately 1 lb. (each case weighs about 10-12 lb.)

BEEF SHOULDER RANCH STEAK (6 or 8 oz sizes available)



So called "alternative" or "under-utilized" steak cuts are especially important when the beef market is high. One of our favorites is the "Ranch" steak, which is cut from the center of the shoulder clod. This muscle has great marbling and flavor. We cut apart the clod hearts and remove the heavy gristle before portioning, which helps the overall tenderness of this shoulder steak.

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