



FEATURES

September 16-20, 2019



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

Ecuador is experiencing one of the best Mahi seasons in years! Jumbo 20lb+ fish are arriving in pristine condition where our skilled and experienced technicians are hand loining and deboning the fish. The result is thick, jumbo fillets that keep the fish moist and tender. The season will not last forever and now is the time to take advantage of this treat from the sea.

Skin-on, Boneless & Skin-off, Boneless Available



SKULL ISLAND TIGER PRAWN 4-6 CT (frozen, head-on, shell-on, 6.61 lb box)

Certified sustainable by the Marine Stewardship Council (MSC), Skull Island Tigers are the world's first certified sustainable tropical prawn. Skull Island Tigers boast genuine prawn flavor. Caught from the pristine waters of the Gulf of Carpentaria in Australia's Northern Territory, Skull Island Tigers are packed and snap frozen at sea ensuring the eating characteristics remain intact until they are enjoyed on the plate.



FRESH "GRAND BANKS" MAKO SHARK LOIN (skin-on, boneless)

The New England boats are starting to land very high-quality fish. With boats coming in all this week, we expect to have a very good supply. Mako shark provides a very good eating, lower cost alternative to the more expensive grilling fish. Mako is full flavored with a meaty texture and will stand up very well to marinades and sauces.



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.

INDIAN RIDGE PROVISIONS

400 Emlen Way, Telford, PA 18969

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BEEF HANGER STEAKS (6/8 oz size only)

Many years ago butchers used to keep this flavorful “secret” steak for themselves. The name “hanger steak” comes from the fact that the muscle literally “hangs” off the tenderloin. Coarse in nature, the flavor will be unmatched...similar to skirt steak. Although this steak is not as consistent in shape as some cuts, it’s popularity has sky-rocketed due to the eating quality. If you are looking for a trend-setting, versatile beef protein full of flavor this is your ticket. A variety of applications are in play including steak frites, Latin preparations, and salads.



BEEF TENDERLOIN VALUE CUTS

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 tips and tails. 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 high-priced beef market. Feel free to ask Chef Nick Poccia or Chef Shawn Doyle for their suggestions on how to best utilize these products for your concept.

Beef Tenderloin Tips & Beef Tenderloin Tail Steaks Available



BEEF COULOTTE "PUB" STEAKS (4, 5, 6, 8, 9, 10 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 good as more well-known cuts from the middle of the animal. Chef's often consider this steak the best kept secret in the animal. At Indian Ridge, we call our cleaned USDA Choice coulotte steaks "Pub" steaks.



PORK & BACON SKEWERS (40/4oz skewers per case)

Perfect for adding flair to a plate or for an end-of-summer event, our pork and bacon skewers are a great way to make your dishes stand out while still managing price and portion size. Made from pork tenderloin and thick-cut bacon, our skewers are a great way to create a memorable dish on a budget.

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