



FEATURES

August 19-23, 2019



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.



LARGE 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.



EAST COAST DAY BOAT HALIBUT FILLET (boneless, skinless)

Sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher, the Mood brothers are landing 85+ lb Halibut, which produce large, thick fillets. Atlantic Halibut, because of their high fat content, are the best eating of the halibut family.



WELLFLEET OYSTERS (100 count bags from Cape Cod, MA)

The most famous of all New England oysters, Wellfleets are farmed in the protected inter-tidal flats of Wellfleet Harbor. The Cape's lack of freshwater guarantees a profoundly briny flavor in its oysters.

INDIAN RIDGE PROVISIONS

400 Emlen Way, Telford, PA 18969

(800) 564-3300



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USDA CHOICE FLAT IRON STEAKS (4-12 oz available)

The “flat iron” gets its nickname for 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 that coveted tenderness. These steaks are great on their own or used in bistro or entrée salad applications. The versatility of sizes offered by IRP also make it perfect for duos or surf-n-turf (perhaps paired with some IRP scallops...?).



USDA PRIME CREEKSTONE BEEF TOP SIRLOIN STEAKS

With the USDA Prime beef market currently priced higher than it has been in years, it is difficult to find a value. Look no further — these grade PRIME Creekstone Black Angus top sirloin steaks will not last long at these prices. The Top Sirloin, which lays behind the shortloin, continues to be one of the most underrated muscles in the animal. It provides consistent flavor and tenderness. Its unique shape allows for a variety of great looking plate appearances, whether you choose to go with a “filet-style” or “strip-style” cut. Ask your IRP rep why Creekstone Premium Black Angus Beef continues to set the bar for single-sourced purebred consistent eating cattle.



Limited Quantities — First come, first served

Filet Style: 6 & 8 oz available

Strip Style: 6 & 8 oz available



IRISH BANGERS (10 lb case)

Unique and artisanal sausages continue to top recent restaurant trend lists. Sausages & charcuterie allow chef's to diversify their menu without a high price tag. Our “banger” sausages are made the traditional way with rusk — a hard dry rectangular biscuit which is crushed and added to the sausage creating a unique texture. Each link is 5 ounces. Ask your IRP sale representative for the story on how “bangers” got their nickname!



CHICKEN PATTIES (7oz, 24 patties per case)

Chicken burgers are a great way to lighten your sandwich menu here in the late summer heat. These patties are made by blending white and dark meat to give the burger great texture and flavor. Sold frozen in 10 lb cases.

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