



St. Patrick's Day Fare



Raw Corned Beef Brisket

One of the most popular St. Patrick's Day dishes — "Corned Beef & Cabbage!" Approximately 15lb briskets in a raw state but have already gone through the "pickling" process. Seasoning packet included.



Lamb Cubes

Cut from the shoulder, these domestic lamb cubes are used for traditional lamb stew. (10lb case)



Ground Lamb

A favorite for centuries, ground lamb is the backbone of any good shepherds pie. Domestic lamb is double ground to produce this premium blend. (10lb case)



Irish Bangers — Locally Produced!

These sausages utilize bread crumbs in the filling. Bangers are traditionally served with potatoes, which is why the name "Bangers & Mash" originated. During the meat shortage of World War 1, butchers had to increase the amount of water they used to make sausage. When heated the additional water would create steam that would burst through the casing with a loud "banging" sound...and the nickname was born. (10lb case — approx. 4oz per link)