



seafood features

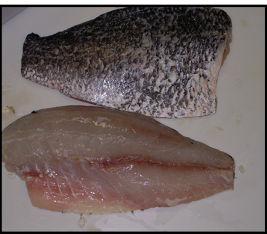
week of
February 19-23, 2018



Large Day Boat Monkfish Fillets

Captain Joe and his crew on the F/V Seven Seas have developed a reputation for their ability to target Monk Fish in the waters of the Gulf of Maine. As a part time Scallop Boat Captain, Joe realized there was a market for Monk Fish that were not brought up mangled by a Scallop dredge. The quality of the meat on these fish is exceptional, and we clean them to the white. Fillets will average 12 to 24 oz.

price: \$8.25/lb, code: SMF



Barramundi Fillet, skin-on, boneless

Barramundi is the most popular seafood menu item in Australia. Although native to Australian and New Zealand waters, where it is known as Australian Sea Bass, the majority of Barramundi coming into the country is farm raised. The favored aquaculture farms for Barramundi are in Palau Pankor, Malaysia. Here they pioneered open ocean cage technology to raise a better-quality Barramundi commercially.

Why is Barramundi so popular? Barramundi fillets are thick, with a high omega fat content. The flavor is sweetly mild, the flesh cooks up flaky, yet firm, and the skin crisps up beautifully. The fillets will run 1.5 to 2 lbs.

price: \$12.25/lb, code: SBMF



Copper Shoals farmed Redfish, skin-on, boneless

Red Drum is a wildly popular game fish, from Florida to Mexico, and these anglers know what a great eating fish it is as well. Copper Shoals Farms of Texas sustainably raises Red Drum, also known as Redfish, outside of Port O'Connor, on the Gulf Coast of Texas. Jim and Vicki Ekstrom oversee this family business, carefully monitoring all stages of growth. The result has been a high-quality Redfish that is leading the comeback of this excellent fish to menu's around the country. The fillets will weigh 1 to 1.5 lbs.

price: \$13.50/lb, code: SLRFPBO



Nantucket Lightship U/10 Dry Sea Scallops

The United States Scallop fishery is the largest in the world, and the best managed. This is done by catch limits, but more importantly, the rotation of Scallop fishing grounds. With names like Elephant Trunk and Cashes Ledge, these areas are closed for several years to replenish. Nantucket Lightship scallop rotational area is one of these and New Bedford, Massachusetts, the United States' highest valued port by dollars, leads the charge here with day trips by Boats like the F/V Friendship, driven by Captain Gabe, and F/V Nordic Pride, piloted by Captain Ron.

This is the time we see the most abundant catches of U/10 scallops, with excellent pricing.

price: \$17.95/lb, code: SSEADU10



meat/features

week of
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USDA Prime Strip Loins and USDA Prime New York Strip Steaks

We have secured a great deal on USDA Prime Angus Strip Loins from Iowa Angus producers, and whether you cut your own or we cut them for you, these USDA Prime Angus Strip steaks will be a great high-end money-making feature for your restaurant.

Prime Angus Strip Loins, price: \$7.49/lb, code: 1PR180A

Prime Angus Strip Loins, cut end to end, available in 10/12/14/16 oz sizes, price: \$11.95/lb, code: 1PRSSE**



Lamb Osso Bucco

These Colorado Lamb Shanks are cut 4 inches in length, will weigh 10/12 oz each, and are packed 20 per box.

price: \$10.75/lb, code: 2OB4



Spanish Iberico Pork St. Louis Ribs

The Aljomar family has been raising Iberico Hogs for 3 generations in the central mountainous region of the Spanish Iberian Peninsula. What sets Iberico pork apart from traditional pork is the incomparable taste of the meat. This meat from specially bred 'Pata Negra' pigs and is complemented by its ample marbling. St. Louis Ribs are an affordable and versatile way of introducing this exceptional pork to your clientele. The ribs will weigh 2.5 to 3 lbs, packed 8 per case.

price: \$4.98/lb, code: 4PSLRI



FreeBird Poultry Farms Pennsylvania Whole Fryers

FreeBird Farms of Fredericksburg, PA partners with Amish and Mennonite family farms to raise the best eating chicken possible. Their chickens have plenty of room to roam in comfortable barns where food and water are readily available. They never know hunger and have access to feed on their own schedules. They live a good life in a stress-free environment and stay healthy without ever being given antibiotics. This week we are featuring two sizes of FreeBird fryers.

FreeBird 4 lb. fryers, packed 10 per case, 1 per cryo, price: \$1.99/lb, code: 5FB15855CL

FreeBird 3 lb. fryers, bulk packed 12 per case, price: \$1.89/lb, code: 5FB1427CL



Talluto's Egg Pasta Tortellini Asiago

Talluto's Pasta Company was started in 1967 when Joseph Talluto lost his mind – or so his family thought – and sold his house to buy his first ravioli machine. Joseph was convinced that there was a need and an untapped demand for Home Style – as in Italy – ravioli and tortellini, made simply, with quality ingredients. Remember back then many Americans thought of Chef Boyardee when they heard ravioli?

50 years later, Talluto's still uses 100 % extra fancy durum wheat flour, fresh whole eggs, whole milk low moisture ricotta, imported Asiago and Pecorino Romano cheeses. These plump pasta rings have plenty of filling, and 8 oz. will go to the plate for \$3.40.

price: \$81.00/case, code: 81720

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