



# FEATURES

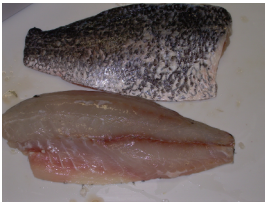
April 1-5, 2019

## **GREAT LAKES WALLEYE FILLETS (skin-on, boneless)**



Walleye is the Midwest's favorite fish. Minnesotans eat the most per capita of any state, and Walleye's firm, flaky flesh combined with its mild, clean flavor profile is the reason why. This week we are bringing in Walleye from the Canadian side of Lake Erie. The Canadian boats are landing big fish daily. These large fillets will average 1-2 lbs each and be excellent for portioning.

## **BARRAMUNDI FILLETS (skin-on, boneless)**



Barramundi is the most popular seafood menu item in Australia. Although native to Australian and New Zealand waters, the majority of Barramundi coming into the country is farm raised in Palau Pankor, Malaysia, where they pioneered open ocean cage technology to raise a better-quality Barramundi. Barramundi fillets are thick with a high omega fat content. The flavor is sweet and mild, the flesh cooks up flaky yet firm, and the skin crisps beautifully. The fillets will run 1.5 to 2 lbs.

## **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.

## **MEAGRE FILLETS (1.5-2 lb fillets, skin-on, boneless)**



Meagre has a delicate taste and exquisite texture making it suitable for various types of cooking — grilled, fried, baked, boiled, or even try them raw as sashimi or sushi! Meagre has large juicy flakes with a clean, ocean forward flavor. Let customers know that if they're looking for a high-quality and lean protein, Meagre is the go to fish! The meat is moist and white with a mild, clean taste.

**INDIAN RIDGE PROVISIONS**

400 Emlen Way, Telford, PA 18969

(800) 564-3300



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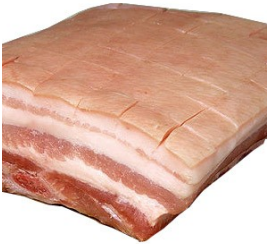
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## **IRA BONE-IN BEEF STRIPLOIN STEAKS**



Sometimes referred to as “Kansas City” steaks — this a great feature item to start “thinking spring.” The bone offers a unique presentation that will separate your plate from the normal boneless striploin steak. IRA stand for “Indian Ridge Angus” — our USDA certified label that sources premium angus cattle from smaller ranches in the Midwest. This beef will be highly marbled and have a consistent muscle texture that is sure to please your end user.

## **SKINLESS JAPANESE-STYLE PORK BELLIES (10lb avg. per piece/20lb avg. case)**



So named because they are well trimmed and include the spare rib meat for a heartier product, Japanese Style Pork Bellies give you a better yield without the extra prep time of a typical pork belly. Slow roasted, braised, or smoked, these pork bellies are sure to be a hit across a variety of applications.

## **PA PROUD DAISY TOMME (2.5lb avg)**



Literally French for “wheel of cheese,” the Tomme style cheese is traditionally produced in the French Alps and Switzerland. However, our Daisy Tomme is locally sourced from Calkins Creamery in Honesdale, PA. With a whitish, semi-soft texture and a nutty flavor containing notes of fresh butter, this cave-aged cheese pairs well with both fresh and dried fruits as well as red wine, and is a fine addition to any cheese plate. It can also be melted and served on baguettes with spicy greens or any number of potato sides. Truly a multi-faceted fromage offering!

## **INDIVIDUAL LEMON MOUSSE (24ct)**



With signs of spring beginning to pop-up, now is a perfect time to introduce some lighter options to your menu. This lemon dessert features fresh-squeezed lemons in a heavenly mousse between two thin layers of yellow sponge cake, topped with lemon curd, and a white buttercream icing. The light textures and vibrant colors are sure to appeal to your guests who are ready for spring!

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