

WEEKLY FEATURES



Meat Specials March 13th through March 17th

Irish Bangers: If you have ever visited the British Isles you will find a Pub on most corners and “Bangers & Mash” on every menu. This dish consists of mashed potatoes and bangers, a traditional Irish sausage made with rusk, a hard, dry rectangular biscuit, which is crushed and added to the sausage to create a unique bite and flavor profile. In honor of St. Patrick’s Day, we should raise a pint of Guinness and pair it with Irish Bangers.



4 links to a Pound -- 10lb case. FROZEN

Irish Bangers, Martin Brand, 10# Case

Raw Corned Beef Brisket: Cardinal O’Malley in Boston has resolved the corned beef conundrum for this year..... St. Patrick’s Day falls on a Friday during the Lenten season so if you were worried about eating meat on Friday, don’t fret. Cardinal O’Malley granted dispensation to eat Corned Beef and cabbage on Friday, March 17th, WHEW! Our raw corned beef brisket is cured in a seasoned brine and weighs approximately **15lbs.**



BF Brisket Corned, Raw, Full-Cut, 15# Average

Lamb Cubes: Irish Stew is a celebrated dish and the main ingredient is lamb cubes. This culinary tradition dates back to the 1800’s. Who are we to break with tradition? Our lamb cubes are cut from the shoulder to ensure full flavor. **10lb case FROZEN**



LB Cubes, 2/5#

Ground Lamb: In keeping with tradition of the St. Patrick’s Day holiday, we are featuring ground lamb for your Shepherd’s Pie recipe. Remember if you use ground lamb and mashed potatoes it is called Shepherd’s pie, if you use ground beef and mashed potatoes, it is called Cottage Pie. **FROZEN**



LB Ground Bulk, 2/5#



Happy St. Paddy’s Day



Indian Ridge Provisions, Inc. | 400 Emlen Way | Telford, PA 18969 | 800-564-3300 | 215-721-0125 | irpfoods.com



WEEKLY FEATURES



Seafood March 13th through March 17th



Farm Raised Butterfly Bronzino, head off, PBO: The fish have been carefully prepared for stellar plate presentation. The head, back bones and pin bones have been removed. The skin is intact and the tail remains on. This is perfect blend of European and American presentation. In Europe fish of this size are often served whole with the head on and bones in. That presentation is not as readily accepted in the states where most consumers do not want to see the head or deal with the bones. We have fabricated these fish so you can still present the fish in a natural form without all of the negatives that go with whole fish. **7/9oz portions**



Golden Tilefish Fillets, Boneless/Skinless: A deep water bottom dwelling fish that lives at average depths of 240-780 feet. This fish is found from New Jersey to the Campeche Banks of Mexico. Golden tilefish is low in fat and has a delicate, sweet flavor similar to lobster or crab. Tilefish flesh is light and pinkish but turns flaky and white when cooked



Jumbo Black Sea Bass Fillets, Skin On, PBO: These hook and line caught fish produce fillets with a delicate white flesh and a beautiful black skin. This fish has a good fat content and cooks white and flaky with a sweet finish. The black skin crisps well. **Fillets will average 6-8oz.**



Irish Point Oysters: Beautiful cultured cocktail oysters (2 1/2 to 3 inches), Irish Points are wonderfully shaped off bottom grown oysters with excellent meat quality. Superb salty taste is the result of the cold water and strong tides that run between Rustico Bay and the Gulf of St. Lawrence, PEI, Canada. **100 ct**