



FEATURES

January 21-25, 2019

BEEF RIB CAP MEAT



Sometimes referred to as "spinalis," this is the true "meat lover's" favorite part of the animal. The cap portion of the boneless ribeye has tremendous marbling that produces a flavorful and tender mouth feel. Chef's can be creative as far as preparation — both braised and grilled applications are suitable. If you have never tried this muscle, it is a MUST. Trust us. Sold Frozen in 10lb cases.

NELLO'S BEER & CHEDDAR BRATWURST



Nello's Specialty Meats is our local artisan butcher and sausage-maker working out of the Lehigh Valley. Nello was an apprentice to a well-known German "Wurstmacher" and was classically trained. One taste and you will understand Nello's deep commitment and passion towards producing quality products. This week we are featuring Nello's beer soaked bratwurst that has chunks of cheddar infused. A great-tasting food-cost saver perfect for this time of year.

PORTIONED SINGLE-BONE BEEF SHORT RIBS



Short Rib plates possess some of the richest meat in the entire animal. Heavily marbled — when smoked, braised, or cooked sous vide style these gems provide great flavor and a bold presentation. This week we are featuring "Single-Bone" short ribs, which are cut parallel to the bone. This results in a long eye-catching bone plate appearance with the meat portion easily accessible for your guest. Because of their size versatility, short ribs are in-play for both small plate applications as well as large signature dishes.

CUCINA DELLA CUCINA BALLERINE



An elegant and rare pasta style — Ballerine is twisted pasta spiraling down to form the image of a "ballerina." Cucina's egg pastas are made with GMO Free Semolina, extra virgin olive oil, salt, and lots of flavorful eggs along with purified water. (Limited Quantities)

INDIAN RIDGE PROVISIONS

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