2018 Holiday Meat Sales

Cowboy Gift Box — $40
14oz Beef Summer Sausage, 14oz Jalapeno Cheddar Summer Sausage, 4oz Beef Snack Stick, 15oz Variety Wheel of Wisconsin Cheese (Cheddar, Cojack, Colby, and Pepper Jack). Displayed in a nest of brown and gold paper in a ready to ship box.

Beef Summer Sausage — $9
14 oz. chub of 100% beef summer sausage

Jalapeno Cheddar Summer Sausage — $11
14 oz. chub of 100% beef summer sausage with Jalapenos and Cheddar

Beef Snack Sticks — $6
4oz of 100% beef snack sticks
Flavors— Traditional, Honey BBQ, Siracha, Thai Ginger, Mango Habanero, Dill Pickle

Premium Bacon Package — $37.50
2lbs. of Smoked Bacon and 2lbs of Peppered Bacon both smoked with Hickory

Premium Smoked Bacon — $10
1lb. of Premium Smoked Bacon

Premium Peppered Bacon — $10
1lb of Premium Peppered Bacon

Fully Cooked Smoked Cowboy Prime Rib Roast — $90
“Cowboy Branded” roast feeds 4-6 people. This fully cooked, hickory smoked roast is seasoned with the UW Meat Lab’s Cowboy Roast Beef Rub.

Easy Preparation! — Place whole roast in cooking bag with 1/4 cup water. Place sealed bag in 9x13 pan. Reheat roast at oven temperature of 300°F to desired degree of doneness (~2 hours). Periodically insert meat thermometer in geometric center of roast to monitor reheating progress. For best prime rib results we suggest a Medium Rare degree of doneness. Rare = 140°; Medium Rare = 145°; Medium = 160°; Well = 170°

Fresh 28 Day Aged Cowboy Rubbed Prime Rib Roast — $90
This fresh 28 Day Aged (uncooked) roast is seasoned with UW Meat Lab’s Cowboy Roast Beef Rub. Roast feeds 4-6 people, cut to a standard 6 inches

Preparation — Left fresh (uncooked) for preparation to your liking!

Fresh Cowboy Ribeye Steaks — $55
Includes 4 - 28 Day Aged Cowboy branded ribeye steaks, cut to 1 inch thick

Preparation — Left fresh (uncooked) for preparation to your liking!

Butcher’s Package— $100
Includes 2-New York Strip Steaks, 2-Baseball Sirloin Steak, 2-Filet Mignon, 4-Boneless Pork Chops, 1-4 Rib Lamb Rack, 2-Lamb Loin Chops

City Slicker package — $50
4– New York Strip Steaks and 4-Boneless Pork Chops

Shepherd’s Cut — $40
Seasoned Butterflied Lamb Leg. Seasoned with UW Meat Lab’s famous roast rub. Feeds 3-5 people.

All profits support the UW Animal Science Livestock, Horse, Meat & Wool judging teams

Please See Order Form Link Below
For questions contact Caleb Boardman (307) 766-2159 ~ caleb.boardman@uwyo.edu

https://goo.gl/forms/dkkwc1nR5zwuddau2