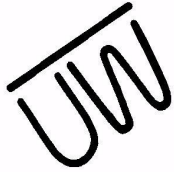




UW

UNIVERSITY OF WYOMING



Brand of Excellence

2018 HOLIDAY MEAT SALES

Please See Order Form Link Below

For questions contact Caleb Boardman (307) 766-2159 ~ caleb.boardman@uwyo.edu

<https://goo.gl/forms/dkkwc1nR5zwuddau2>



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**