2017 HOLIDAY MEAT SALES

Please See Order Form Link Below
For questions contact Caleb Boardman (307) 766-2159 ~ caleb.boardman@uwyo.edu or
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https://goo.gl/forms/R0iMMoTRDRF0CYjn1

Cowboy Gift Box — $40
14oz Beef Summer Sausage, 14oz Jalapeno Cheddar Summer Sausage, 6oz 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
6oz of 100% beef snack sticks

Honey BBQ Beef Snack Sticks — $6
6oz of 100% beef snack sticks with the NEW Honey BBQ flavor

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 — $85.00
“Cowboy Branded” roast feeds 6-8 people, approximately 5 lbs. 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 300º 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 = 140º; Medium Rare = 145º; Medium = 160º; Well = 170º

Fresh 28 Day Aged Cowboy Rubbed Prime Rib Roast — $85.00
This fresh 28 Day Aged (uncooked) roast is seasoned with UW Meat Lab’s Cowboy Roast Beef Rub.

Roast feeds 6-8 people, approximately 6 lbs.

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

Fresh Cowboy Ribeye Steaks — $55.00
Includes 4 - 28 Day Aged Cowboy branded ribeye steaks, approximately 13 oz. each.

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

All profits support the UW Animal Science Livestock, Horse and Meat Judging teams
Thank you for your support!