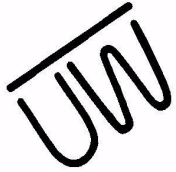




UW

UNIVERSITY OF WYOMING



Brand of Excellence

## 2017 HOLIDAY MEAT SALES

Please See Order Form Link Below  
For questions contact Caleb Boardman (307) 766-2159 ~ caleb.boardman@uwyo.edu or  
Sierra Jepsen 307-766-3100 ~ sjepsen2@uwyo.edu



<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 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 — \$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!**