



*Featuring Chef's Line™  
Pat LaFrieda Angus Beef Burger  
on All-Butter Croissant Bun*

## PAT LAFRIEDA ANGUS BEEF

*Made from whole cuts of USDA Choice short rib and chuck - not trim - the finest, most succulent beef awaits your burger creation*





*Designed and created for chefs with high standards*

Known for his custom-blended beef from which some of the best burgers in America are crafted, Pat LaFrieda now brings his fine quality to your kitchen.

**Product Inspiration**

For three generations, Pat LaFrieda Meat Purveyors and his legendary burgers have won hearts in New York City, and now he's about to become famous throughout the country. Indulge your customers with the most winning, on-trend beefy burgers. Crafted from whole-muscle cuts of short rib and chuck – not trim – Pat LaFrieda meat is pure quality, from cattle that were born, grazed and processed in the United States. Quite simply, they're the finest burgers.

**Ideal Use**

The most flavorful 8-ounce patties or beef in bulk let you customize or create:

- Signature burgers
- Sliders
- Gourmet meatloaf
- Signature meatballs
- Meat lasagna

**Features/Benefits**

- Made with Distinction: USDA Choice Angus chopped beef from whole, boneless primal or subprimal cuts; whole muscle, not trim
- Performance: chopped in small batches from the best and most flavorful meats to yield the finest burgers
- Cost Savings: fresh-refrigerated burgers with a shelf life of 28 days
- Labor Savings: preblended varieties of short rib and chuck save you hours of prep

A-Code	Product Description	Pack Size
1782242	USDA Choice Angus Chopped Beef, 8 oz.	24/8 oz.
1782283	USDA Choice Angus Chopped Beef, Bulk	4/5 lb.

**Ingredients Include**

- USDA Choice Angus chopped beef (short rib and chuck)

**Food Fact**

*The hamburger received its first widespread attention at the 1904 World's Fair in St. Louis, Missouri, also known as the Louisiana Purchase Exhibition, where it created a sensation.*



For more information about Chef's Line™ products, visit [www.usfoods.com](http://www.usfoods.com) or contact your local US Foods representative. 02-2012