

# BEEF MADE EASY™



## CHUCK 1

Chuck Arm Pot Roast, Boneless

Chuck Shoulder Pot Roast, Boneless

Chuck Shoulder Steak, Boneless

Chuck Eye Steak,

Chuck Top Blade Steak, Boneless

Chuck Mock Tender Steak,

Chuck Blade Steak, Boneless

Chuck 7-Bone Pot Roast,

Chuck Short Ribs,

## SHORT LOIN 3

Top Loin (Strip) Steak, Boneless

T-Bone Steak,

Porterhouse Steak,

Tenderloin Roast, Premium

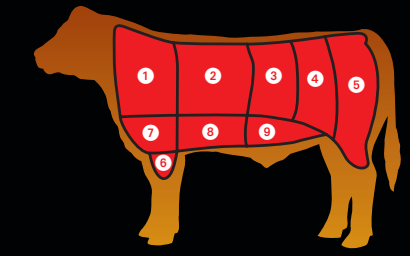
Tenderloin Steaks,

## SIRLOIN 4

Top Sirloin Steak,

Tri-Tip Roast,

Tri-Tip Steak,



- RECOMMENDED COOKING METHOD**
- SKILLET
  - GRILL/BROIL
  - MARINATE & GRILL/MARINATE & BROIL
  - STIR-FRY
  - ROAST
  - STEWING
  - STEAKS FOR BRAISING
  - POT ROAST

## ROUND 5

Top Round Steak,

Round Tip Steak, Thin Cut

Round Tip Roast,

Bottom Round Roast,

Eye Round Roast,

Eye Round Steak,

## RIB 2

Rib Roast, Small End, Premium

Rib Steak, Small End

Ribeye Roast, Premium

Ribeye Steak,

Back Ribs,

## SHANK 6 & BRISKET 7

Shank Cross Cut,

Brisket, Whole,

Brisket, Flat Cut, Boneless

## OTHER CUTS

Ground Beef,

Cubed Steak,

Beef for Kabobs,

Beef for Stew,

Beef for Stir-Fry,

## PLATE 8 & FLANK 9

Skirt Steak,

Flank Steak,

