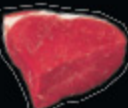


CHUCK 1

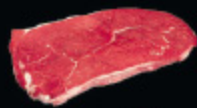
Chuck Arm
Pot Roast, 
Boneless




Chuck Shoulder
Pot Roast, 
Boneless



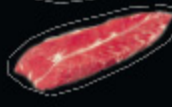
Chuck Shoulder
Steak, 
Boneless




Chuck Eye Steak 



Chuck Top
Blade Steak, 
Boneless




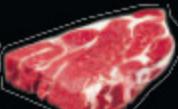
Chuck Mock
Tender Steak 



Chuck Blade
Steak, 
Boneless



Chuck 7-Bone
Pot Roast 




Chuck Short Ribs 




RIB 2

Rib Roast, 
Small End, Premium




Rib Steak, 
Small End



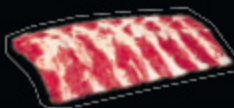
Ribeye Roast, 
Premium



Ribeye Steak 

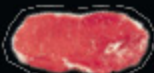



Back Ribs 

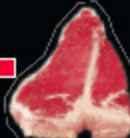


SHORT LOIN 3

Top Loin
(Strip) Steak, 
Boneless



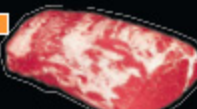
T-Bone Steak 




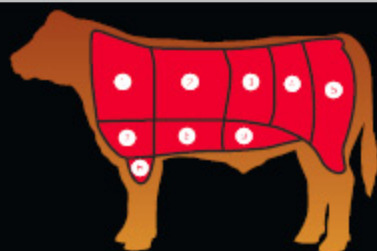
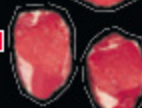
Porterhouse Steak 



Tenderloin Roast, 
Premium




Tenderloin Steaks 




RECOMMENDED COOKING METHOD

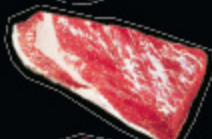
-  SKELLET
-  GRILL/BROIL
-  MARINATE & GRILL/MARINATE & BROIL
-  STIR-FRY
-  ROAST
-  STEWING
-  STEAKS FOR BRAISING
-  POT ROAST

SHANK 6 & BRISKET 7

Shank Cross Cut 



Brisket, Whole 



Brisket, Flat Cut, 
Boneless

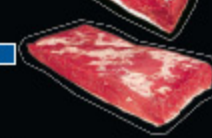

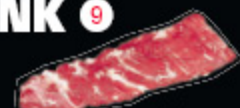

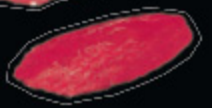


PLATE 8 & FLANK 9

Skirt Steak 

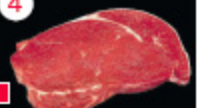



Flank Steak 




SIRLOIN 4

Top Sirloin Steak 




Tri-Tip Roast 




Tri-Tip Steak 

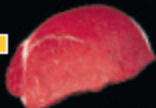



ROUND 5

Top Round Steak 



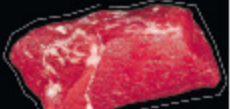
Round Tip Steak, 
Thin Cut



Round Tip Roast 




Bottom Round
Roast 




Eye Round Roast 




Eye Round Steak 

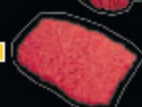


OTHER CUTS

Ground Beef 




Cubed Steak 




Beef for Kabobs 



Beef for Stew 



Beef for Stir-Fry 



IT'S WHAT'S FOR DINNER.
Funded by America's Beef Producers.™

