

## BEEF CUTS FOR FOODSERVICE

## CHUCK

**CHUCK ROLL**

116A Beef Chuck, Chuck Roll

Cooking method: **Moist heat****SHOULDER (CLOD)**

114 Beef Chuck, Shoulder Clod

Cooking method: **Moist heat****FLAT IRON**

114D PSO:1 Beef Chuck, Shoulder (Clod), Top Blade

**RECOMMENDED MENU APPLICATIONS***Center-of-the-plate steak; slice into strips for stir-fry/skewers, salads, sandwiches and fajitas*Cooking method: **Dry heat****PETITE TENDER**

114F PSO:1 Beef Chuck, Shoulder Tender (IM)

**RECOMMENDED MENU APPLICATIONS***Slice into medallions; serve whole as petite Chateaubriand; slice for steak sliders or salad topper*Cooking method: **Dry heat****AMERICA'S BEEF ROAST**

116D Beef Chuck, Chuck Eye Roll

**RECOMMENDED MENU APPLICATIONS***Carving station, special occasions/banquets; slice thin for sandwiches*Cooking method: **Dry heat**

## RIB

**RIB ROAST**

109E Beef Rib, Ribeye Roll, Lip-On, Bone In (Export Style)

Cooking method: **Dry heat****RIBEYE, BONELESS**

112A Beef Rib, Ribeye, Lip-On

**RECOMMENDED MENU APPLICATIONS***Steak entree; slice for sandwiches, salads or wraps*Cooking method: **Dry heat****RIBEYE CAP STEAK**

1112D Beef Rib, Ribeye Cap Steak (IM)

**RECOMMENDED MENU APPLICATIONS***Steak entree; slice for upscale ingredient use (fajitas, ramen)*Cooking method: **Dry heat****BACK RIBS**

124 Beef Rib, Back Ribs

**RECOMMENDED MENU APPLICATIONS***Rotisserie/spit-roasted beef; smoked beef ribs*Cooking method: **Moist or dry heat**

## LOIN

**SHORT LOIN**

174 Beef Loin, Short Loin, Short-Cut

Cooking method: **Dry heat****STRIP LOIN**

180 Beef Loin, Strip Loin, Boneless

**RECOMMENDED MENU APPLICATIONS***Steak entree; slice into strips for stir-fry, skewers, salads, sandwiches; carving station*Cooking method: **Dry heat****WHOLE TENDERLOIN**

190 Beef Loin, Tenderloin, Full, Side Muscle Off, Defatted

**RECOMMENDED MENU APPLICATIONS***Steak entree; slice to add premium appeal to small plates, sandwiches, pastas, salads and more*Cooking method: **Dry heat**

## SIRLOIN

**TOP SIRLOIN**

184 Beef Loin, Top Sirloin Butt, Boneless

Cooking method: **Dry heat****SIRLOIN CAP (COULOTTE)**

184D Beef Loin, Top Sirloin, Cap, Boneless (IM)

**RECOMMENDED MENU APPLICATIONS***Roast whole and slice across the grain for fajitas, tacos or sandwiches; steak entree*Cooking method: **Moist or dry heat****PETITE SIRLOIN STEAK**

1185B Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

**RECOMMENDED MENU APPLICATIONS***Steak entree; slice thinly for salads, sandwiches, stir-fry, small-plate and "steak flight" applications*Cooking method: **Dry heat****TRI-TIP**

185D Beef Loin, Bottom Sirloin Butt, Tri-Tip, Boneless, Defatted (IM)

**RECOMMENDED MENU APPLICATIONS***Slice for steak entree; slice thin for sandwiches, salads and burritos; BBQ beef sandwiches; pasta topping*Cooking method: **Dry heat - indirect grill****TRI-TIP STEAK**

1185D Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted (IM)

**RECOMMENDED MENU APPLICATIONS***Slice for steak entree; slice thin for sandwiches, salads and burritos; BBQ beef sandwiches; pasta topping*Cooking method: **Dry heat****SIRLOIN BAVETTE**

185A Beef Loin, Bottom Sirloin Butt, Flap, Boneless (IM)

**RECOMMENDED MENU APPLICATIONS***Ideal for "Steak Frites" steak entree; slice for sandwiches, salads, wraps; slice into strips for stir-fry*Cooking method: **Dry heat**

## ROUND

## STEAMSHIP ROUND

166B Beef Round, Rump and Shank Partially Off, Handle On

## RECOMMENDED MENU APPLICATIONS

*Slice for roast beef entree; sandwiches, salads; ideal for carving stations and buffets*

Cooking method: **Dry heat - slow roast**



## TOP ROUND CAP STEAK

169B Beef Round, Top (Inside), Cap (IM)

## RECOMMENDED MENU APPLICATIONS

*Slice for French Dip/Italian Beef Sandwiches; dice for roast beef hash; marinate, broil and slice for London Broil; cut into cubes for soups/stews*

Cooking method: **Moist or dry heat**



## OUTSIDE ROUND

171 B Beef Round, Outside Round (Flat) (shown with rump removed)

## RECOMMENDED MENU APPLICATIONS

*Braise (moist heat) in sauce for tender steak entree; slice to serve over pasta; country-fried steak; pound thin and sear; slice for London Broil*

Cooking method: **Moist or dry heat**



## EYE OF ROUND

171 C Beef Round, Eye of Round (IM)

## RECOMMENDED MENU APPLICATIONS

*Roast whole and slice as entree; slice thinly for sandwiches or salads; soups and stews*

Cooking method: **Moist heat**



## SIRLOIN TIP (KNUCKLE)

167A Beef Round, Sirloin Tip (Knuckle), Peeled

## RECOMMENDED MENU APPLICATIONS

*Slice thin for Philly cheesesteak and roast beef; cut thicker for Swiss steak; cut into cubes for soups/stews*

Cooking method: **Moist or dry heat**



## PLATE

## SHORT RIBS

123 Beef Short Ribs

## RECOMMENDED MENU APPLICATIONS

*Plate for rib presentations; shred for sandwiches, pasta topping or gravy and BBQ sauces*

Cooking method: **Dry heat for thinner cuts, Moist heat for thicker cuts**



## OUTSIDE SKIRT STEAK

121 C Beef Plate, Outside Skirt (IM)

## RECOMMENDED MENU APPLICATIONS

*Slice thin for steak entree, sandwiches, fajitas, tacos, pasta topping and salads*

Cooking method: **Dry heat**



## INSIDE SKIRT STEAK

121 C Beef Plate, Inside Skirt (IM)

## RECOMMENDED MENU APPLICATIONS

*Slice thin for steak entree, sandwiches, fajitas, tacos, pasta topping and salads*

Cooking method: **Dry heat**



## FLANK / MISC.

## FLANK STEAK

193 Beef Flank, Flank Steak (IM)

## RECOMMENDED MENU APPLICATIONS

*Steak entree; slice thinly and fan on plate or serve in sandwiches, salads, wraps, fajitas and tacos*

Cooking method: **Dry heat**



## HANGER STEAK

140 Beef, Hanging Tender (IM)

## RECOMMENDED MENU APPLICATIONS

*Steak entree; slice for use in fajitas, tacos and salads*

Cooking method: **Dry heat**



## GROUND BEEF

137 Ground Beef, Special

## RECOMMENDED MENU APPLICATIONS

*Burgers/sliders; filling for sandwiches, wraps, chili, meatloaf soup, stroganoff and pasta topping*



## BRISKET

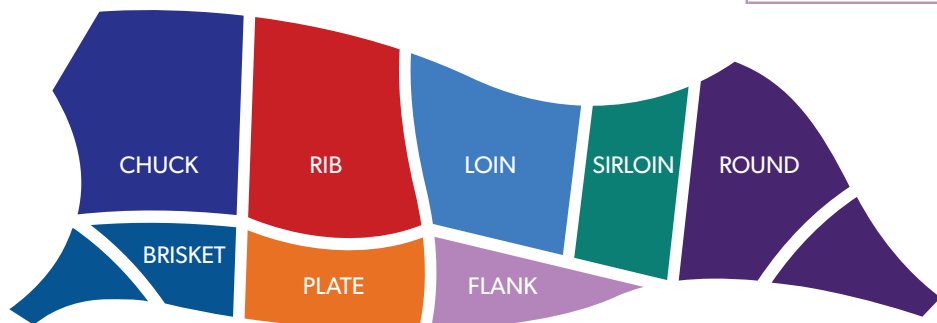
## WHOLE BRISKET

120 Beef Brisket, Deckle-Off, Boneless

## RECOMMENDED MENU APPLICATIONS

*Slice thin for sandwiches, salads and BBQ specialties; cure and simmer for corned beef; shred for tacos, fajitas, pasta topping*

Cooking method: **Moist or dry heat - indirect grill**



For more information about Beef Cuts for Foodservice:



Funded by the Beef Checkoff.

©2015 Federation of State Beef Councils

[WWW.BEEFFOODSERVICE.COM](http://WWW.BEEFFOODSERVICE.COM)