

BEEF

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**



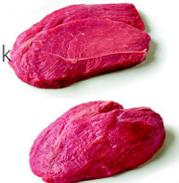
PETITE SIRLOIN STEAK

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**



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**



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**

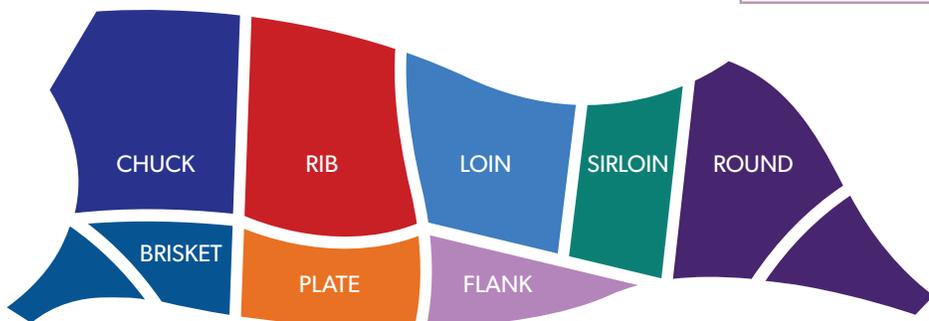


GROUND BEEF

137 Ground Beef, Special

RECOMMENDED MENU APPLICATIONS

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



For more information about Beef Cuts for Foodservice:



Funded by the Beef Checkoff.

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