# Retail Beef Cuts...From the Meat Case to the Dinner Table

**BEEF MADE EASY**

## Chuck
- 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
- Top Loin (Strip) Steak, Boneless
- T-Bone Steak
- Porterhouse Steak
- Tenderloin Roast, Premium
- Tenderloin Steaks

## Sirloin
- Top Sirloin Steak
- Tri-Tip Roast
- Tri-Tip Steak

## Round
- Top Round Steak, Thin Cut
- Round Tip Roast
- Bottom Round Roast
- Eye Round Roast

## Shank & Brisket
- Shank Cross Cut
- Brisket, Whole
- Brisket, Flat Cut, Boneless

## Plate & Flank
- Skirt Steak
- Flank Steak

## Rib
- Rib Roast, Small End, Premium
- Rib Steak, Small End
- Ribeye Roast, Premium
- Ribeye Steak
- Back Ribs

## Other Cuts
- Ground Beef
- Cubed Steak
- Beef for Kabobs
- Beef for Stew
- Beef for Stir-Fry

---

**Recommended Cooking Method**
- Skillet
- Grill/Broil
- Marinate & Grill/Marinade & Broil
- Stir-Fry
- Roast
- Stewing
- Steaks for Braising
- Pot Roast

---

*Funded by America’s Beef Producers.*

---

*Copyright ©2000, NATIONAL CATTLEMEN’S BEEF ASSOCIATION AND THE BEEF BOARD*