

## Most common information needed on beef cutting instructions

Not every option is listed below, these are the most common and if any other questions on something not seen, please call, text, or email.

All cuts below come from the same piece of meat, you would pick one or a combination of these options.

\*Want more ground beef or don't want some cuts? Anything can be made into ground beef if there are cuts you do not wish to package.

Rib Loin:	<hr/>	
	Rib Steak	< This would be the ribeye muscle with the bones still on
	Rib-eye	< Same as a Rib Steak with the bones removed
	Prime Rib	< Boneless roast made from the rib loin
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	Standing Rib Roast	< Same as the Prime Rib roast with rib bones attached
Plate:	<hr/>	
	Short Ribs	< Beef ribs, not the same as pork ribs, in that it's much more fatty, good tasting, but not much meat.
	Stew Meat	< 1 inch cubes of boneless meat
	Soup Bones	< used to make high protein soups, stocks, broth and bone broth.
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	Brisket	< Good for roasting and smoking
Chuck:	<hr/>	
	Roasts	< This is usually the best option for this cut. Includes the chuck roast and arm roast.
	Flat Iron Steak	< steaks made from the top blade of the chuck.
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	Chuck Steaks	< This is probably the toughest cut of steak there is.
Round:	<hr/>	
	Steaks	< Usually bigger cut steaks
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	Cube Steaks	< Round steak run thru a tenderizer. Used for chicken fried steaks
T-Bone Loin:	<hr/>	
	T-Bone Steaks	< T-Bone Steaks
	New York Strip Steaks	< The larger half of the T-bone.
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	Filet Mignon Steaks	< The smaller part of the T-Bone.
Sirloin:	<hr/>	
	Steaks	< Top sirloin steak - a larger cut steak from the top of the Sirloin, good steak.
	Tri-Tip Steak	< Can be a tough cut of steak, but properly prepared can be good.
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	Tri-Tip Roast	< Good cut for roasts
Ground:	<hr/>	
	Bulk	< Regular ground is approx 80-85%, can be made leaner by asking
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	Patties	< can be made by request with an additional cost
Other:	<hr/>	
	Skirt	< Used for Fajita meat or ground
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	Flank Steak	< Used for Fajita meat or ground