


BEEF MADE EASY

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 



SHORT LOIN 3

Top Loin
(Strip) Steak, 
Boneless



T-Bone Steak 



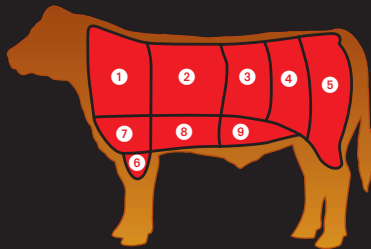
Porterhouse Steak 



Tenderloin Roast, 
Premium



Tenderloin Steaks 



RECOMMENDED COOKING METHOD

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

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 



RIB 2

Rib Roast, 
Small End, Premium



Rib Steak, 
Small End



Ribeye Roast, 
Premium



Ribeye Steak 



Back Ribs 



SHANK 6 & BRISKET 7

Shank Cross Cut 



Brisket, Whole 



Brisket, Flat Cut, 
Boneless



PLATE 8 & FLANK 9

Skirt Steak 



Flank 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.