



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



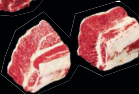
Chuck Blade Steak,
 Boneless



Chuck 7-Bone Pot Roast



Chuck Short Ribs

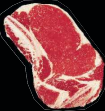


RIB 2

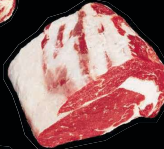
Rib Roast,
 Small End, Premium



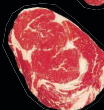
Rib Steak,
 Small End



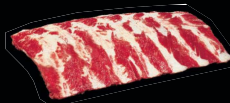
Ribeye Roast,
 Premium



Ribeye Steak



Back Ribs

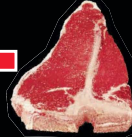


SHORT LOIN 3

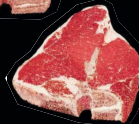
Top Loin (Strip) Steak,
 Boneless



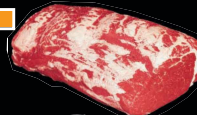
T-Bone Steak



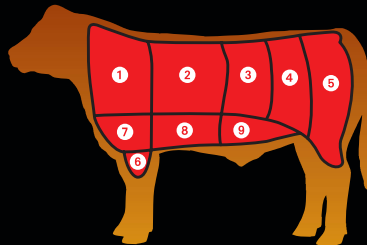
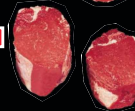
Porterhouse Steak



Tenderloin Roast,
 Premium



Tenderloin Steaks

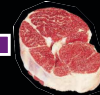


RECOMMENDED COOKING METHOD

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

SHANK 6 & BRISKET 7

Shank Cross Cut



Brisket, Whole



Brisket, Flat Cut,
 Boneless

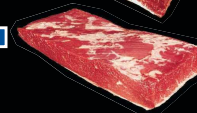
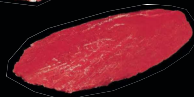


PLATE 8 & FLANK 9

Skirt Steak



Flank Steak



SIRLOIN 4

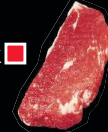
Top Sirloin Steak



Tri-Tip Roast

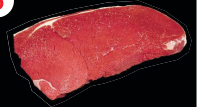


Tri-Tip Steak

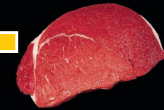


ROUND 5

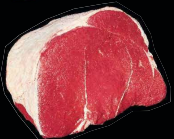
Top Round Steak



Round Tip Steak,
 Thin Cut



Round Tip Roast



Bottom Round Roast



Eye Round Roast



Eye Round Steak

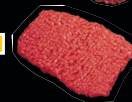


OTHER CUTS

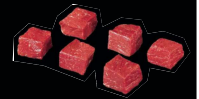
Ground Beef



Cubed Steak



Beef for Kabobs



Beef for Stew



Beef for Stir-Fry



IT'S WHAT'S FOR DINNER.
Funded by America's Beef Producers.™

