








































BEEF MADE EASY™

CHUCK ①Chuck Arm
Pot Roast, 
BeefsteakChuck Shoulder
Pot Roast, 
BeefsteakChuck Shoulder
Steak, 
BeefsteakChuck Eye Steak, Chuck Top
Blade Steak, 
BeefsteakChuck Mock
Tender Steak, Chuck Blade
Steak, 
BeefsteakChuck 7-Bone
Pot Roast, Chuck Short Ribs, **RIB ②**Rib Roast, 
Small End, PremiumRib Steak, 
Small EndRibeye Roast, 
PremiumRibeye Steak, Back Ribs, **SHORT LOIN ③**Top Loin
(Strip) Steak, 
BeefsteakT-Bone Steak, Porterhouse Steak, Tenderloin Roast, 
PremiumTenderloin Steaks, **RECOMMENDED COOKING METHOD**

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

**SHANK ④
& BRISKET ⑤**Shank Cross Cut, Brisket, Whole, Brisket, Flat Cut, 
Beefsteak**PLATE ⑥
& FLANK ⑦**Skirt Steak, Flank Steak, **SIRLOIN ⑧**Top Sirloin Steak, Tri-Tip Roast, Tri-Tip Steak, **ROUND ⑨**Top Round Steak, Round Tip Steak, 
Thin CutRound 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.
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