



# BEEF MADE EASY™



## CHUCK 1

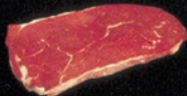
Chuck Arm Pot Roast,   
*Boneless*



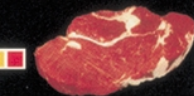
Chuck Shoulder Pot Roast,   
*Boneless*



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

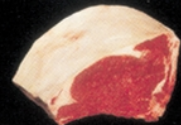


Chuck Short Ribs

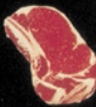


## RIB 2

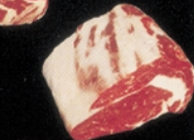
Rib Roast,   
*Small End, Premium*



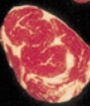
Rib Steak,   
*Small End*



Ribeye Roast,   
*Premium*



Ribeye Steak

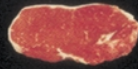


Back Ribs

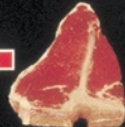


## SHORT LOIN 3

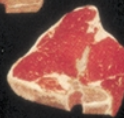
Top Loin (Strip) Steak,   
*Boneless*



T-Bone Steak



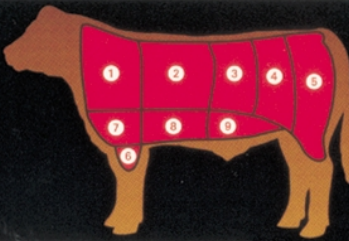
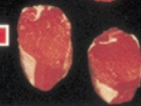
Porterhouse Steak



Tenderloin Roast,   
*Premium*



Tenderloin Steaks



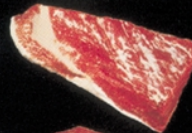
- RECOMMENDED COOKING METHOD**
- SKILLET
  - GRILL/BROIL
  - MARINATE & GRILL/MARINATE & BROIL
  - STIR-FRY
  - ROAST
  - STEWING
  - STEAKS FOR BRAISING
  - POT ROAST

## SHANK 6 & BRISKET 7

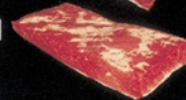
Shank Cross Cut



Brisket, Whole



Brisket, Flat Cut,   
*Boneless*



## PLATE 8 & FLANK 9

Skirt Steak

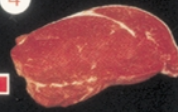


Flank Steak



## SIRLOIN 4

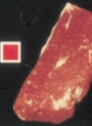
Top Sirloin Steak



Tri-Tip Roast

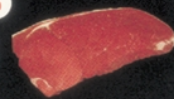


Tri-Tip Steak

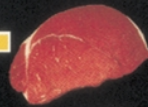


## ROUND 5

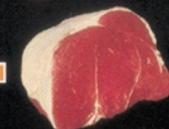
Top Round Steak



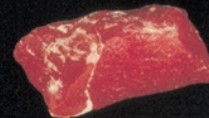
Round Tip Steak,   
*Thin Cut*



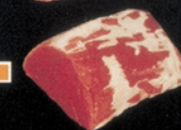
Round Tip Roast



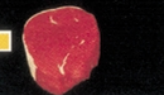
Bottom Round Roast



Eye Round Roast



Eye Round Steak



## OTHER CUTS

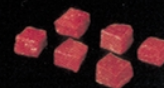
Ground Beef



Cubed Steak



Beef for Kabobs



Beef for Stew



Beef for Stir-Fry



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