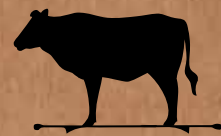


BEEF TOO PRICEY?



**OFFER THE AFFORDABLE,
HIGH-QUALITY OPTION OF
VALUE CUTS.**

GUESTS LOVE VALUE CUTS BECAUSE THEY PROVIDE ...

- Good value
- Excellent flavor
- Increased variety

VALUE CUTS HELP YOU ...

- Satisfy guests' price-point needs
- Offer more affordable steak options
- Increase customer visits
- Improve profitability
- Fight inflation

... AND THEY'RE EASY TO USE IN MANY MENU APPLICATIONS.

VALUE CUTS INCLUDE:

- Chuck
- Round
- Sirloin
- Other

Supply and seasonality may affect pricing.
In some cases, Value Cuts may demand a higher price point.

THE MEAT OF THE MATTER:

Value Cuts come from locomotion (movement) muscles.
They contain more connective tissue and less fat, so they're
less tender, but very flavorful. Proper preparation is key!

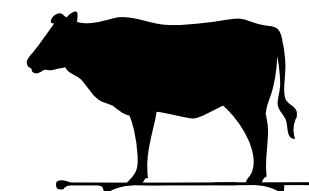


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WE BRING THE STEAK



VALUE CUTS

reference

GUIDE.



CHUCK

Applications

Characteristics

Recommended Uses



114D
SHOULDER, TOP BLADE

1114D
FLAT IRON STEAK

- Fairly thin cut – works well when crusted or topped
- Available in sizes up to 12 oz.
- Good stand-alone steak, as a smaller portion for ladies'/seniors' cuts or a combo application
- Split, trimmed, grilled or roasted, it makes a nice alternative for carving stations
- Whole piece can be split, trimmed, marinated and grilled for multiple applications, such as carne asada, London broil, sandwiches, salads

- Very tender and lean once denuded (best to remove seam of connective tissue and silver skin that runs through center)
- Takes marinades very well
- May develop "livery" flavor if overcooked
- Quick cook time

- Grill or pan sear in steak form
- Denude/stuff/roll and tie/roast
- Roast in whole form



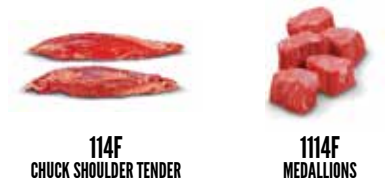
114E
SHOULDER CLOD, ARM ROAST

1114E
STEAK (RANCH OR BISTRO)

- Great lunch steak
- Ladies' or seniors' steak

- Same characteristics as top blade, but can be cut into thicker portions and braised

- Grill or pan sear in steak form
- Braise
- Roast in whole in form



114F
CHUCK SHOULDER TENDER

1114F
MEDALLIONS

- Medallions
- Fajitas/carne asada
- Roasted whole and sliced
- Butterflied/stuffed and rolled

- Versatile cut
- Tender and lean

- Grill or pan sear in steak form
- Roast or grill whole form



116D
CHUCK EYE ROLL

1116D
CHUCK EYE ROLL STEAK

- Use as quality alternative to lower-grade ribeye steaks and roasts

- Well-kept secret
- Very tender and flavorful
- Performs like a middle meat at a lower cost

- Grill or pan sear in steak form
- Roast in whole form

ROUND

Applications

Characteristics

Recommended Uses



170
BEEF BOTTOM ROUND, GOOSENECK

1170A
BOTTOM ROUND STEAK

- Carving stations
- Soups and stews
- Grinds, barbacoa

- Under-utilized product
- Requires longer cooking times
- Contains significant fat

- Braise in whole, steak or cutlet form
- Roast in whole form
- Sauté in shaved form
- Gooseneck is sometimes referred to as "Baron of Beef," which makes a nice carving station item



171B
BEEF BOTTOM ROUND, FLAT

1171D
"WESTERN GRILLER"

- Primarily used for premium deli roast beef
- Carving station
- Alternate for London broil
- Pot roast
- Sliced for hot/cold sandwiches
- BBQ/smoked or braised

- Very clean appearance
- Lean and firm cut
- Multiple applications

- Braise in whole, steak or cutlet form
- Roast in whole form
- Sauté in shaved form



171C
BEEF EYE OF ROUND

1171C
EYE OF ROUND STEAK

- Great for cube steaks
- Bracirole – Roulade or chicken-fried steak applications
- Low and slow moist heat for best results if pounded or jaccarded, or if serving smaller portions
- Thinly slice for deli-style roast beef

- Very little internal fat
- Overcooking can produce dry results
- Looks like a tenderloin but is much more dense and less tender

- Braise in whole or steak form
- Roast in whole form

GET CREATIVE!

SPICE UP VALUE CUTS WITH THESE PREPARATION TECHNIQUES.

SAUCES	COMPOUND BUTTERS	CRUSTS	STEAK TOPPINGS
Béarnaise	Roasted Garlic	Parmesan/Cheese	Mashed Potatoes
Red Wine	Blue Cheese	Horseradish	Onions
Balsamic Glaze	Shallot	Cracked Peppercorns	Mac and Cheese
Peppercorn	Bacon	Fresh Herbs	Mushrooms
Chimichurri	Fresh Herbs	Cajun Blackened	Mediterranean Topping (artichokes, roasted red peppers, olives)
Asian Ginger Glaze	Wild Mushroom	Coffee	Fajita-Topped (peppers, onions, queso fresco)
Demi Glace	Roasted Chilies	Porcini	Seafood-Topped (crab, shrimp, lobster)

SIRLOIN

Applications

Characteristics

Recommended Uses



184A
TOP SIRLOIN BUTT, SEMI CENTER CUT

1184A
TOP SIRLOIN STEAK, SEMI CENTER CUT

- Cost-effective, high-performing cut

- Firm texture
- Tender
- Flavorful

- Grill or pan sear in steak form
- Roast in whole form
- Sauté in shaved form



184B
TOP SIRLOIN BUTT

1184B
CENTER CUT, BUTT STEAK

- Premium cut with attractive price point and value

- Firm texture
- Tender
- Flavorful

- Grill or pan sear in steak form
- Roast in whole form
- Sauté in shaved form



184D
BEEF SIRLOIN CAP (COULOTTE)

1184D
TOP SIRLOIN CAP STEAK (COULOTTE)

- Available in multiple portioned steak sizes, 4 to 12 oz.
- Perfect ladies'/seniors' steak

- Tender, lean cut
- No internal connective tissue or membranes

- Grill or pan sear in steak form
- Roast, grill or smoke in whole form



185A
SIRLOIN FLAP

1185A
FLAP STEAK

- Works well as roast or BBQ/smoked
- Carving stations, sandwiches
- Pre-portioned for fajitas or carne asada
- Cook whole for pre-portioned steaks

- Firm texture
- Tender
- Flavorful

- Grill or pan sear in steak form
- Roast in whole form
- Sauté in shaved form



185D
BOTTOM SIRLOIN BUTT, TRI-TIP

1185D
TRI-TIP STEAK

- Extremely flavorful and versatile cut
- Fits most beef applications

- Grill or pan sear in steak form
- Roast, grill or smoke in whole form

OTHER

Applications

Characteristics

Recommended Uses



120
BRISKET

120A
BRISKET FLAT

- BBQ/smoke, corn
- Cut into steaks for braising
- Cube for soups, stew and chilies to add rich flavor to dishes
- Works well as high-end chicken-fried steak, but needs proper tenderizing

- Either whole or flat forms
- Significant fat content

- Grill, pan sear or braise in steak form (depending on thickness and how tenderized)
- Roast, braise or smoke in whole form



120B
BRISKET POINT

- Less expensive version of osso bucco
- Great base for soups/stews

- Requires longer cooking time
- Can be used whole or cut into portions

- Roast, braise or smoke in whole or cut form



117
BEEF FORE SHANK

- Meatier alternative to meatless beef bones
- Braising creates tender and flavorful meat

- Meatier alternative to meatless beef bones
- Braising creates tender and flavorful meat

- Roast, braise or smoke in whole or cut form



124
BEEF BACK RIBS

- Best if pre-braised before grilling

- BBQ low and slow
- Cook whole in slab or split lengthwise, and cut into 2- or 3-bone portions

- Roast, braise or smoke in whole or cut form