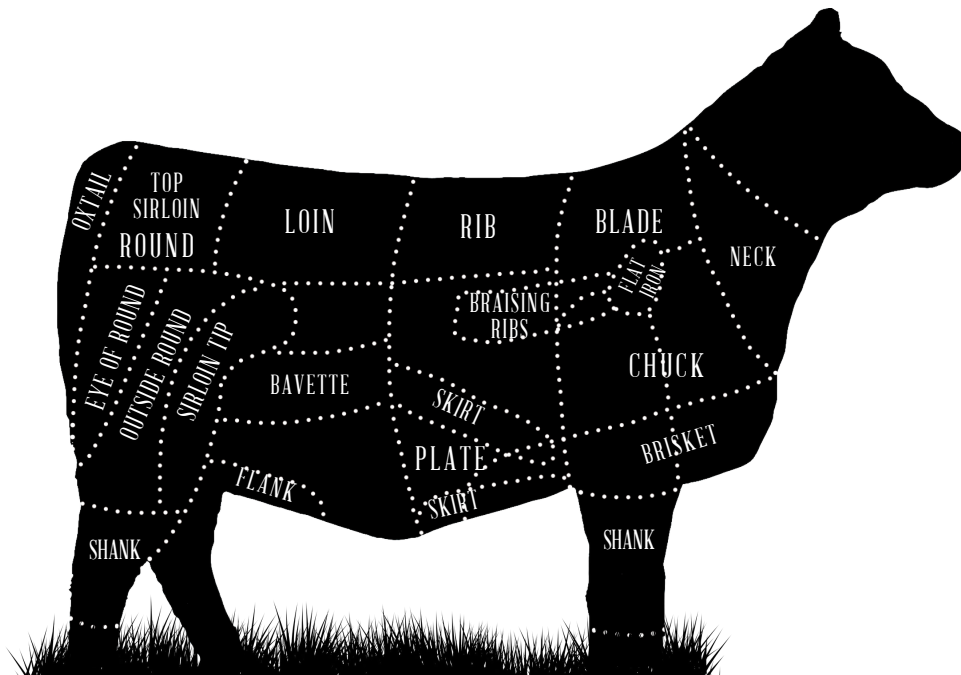













BUTCHER'S GUIDE

CUTS of BEEF



ROUND

- BOTTOM ROUND  
- EYE OF ROUND  
- OXTAIL  
- RUMP  
- STEWING BEEF  
- SIRLOIN TIP   
- TOP ROUND  

SHANK

- OSSO BUCO 
- SHANK 

LOIN

- FILET MIGNON  
- PICANHA  
- PORTERHOUSE  
- STRIPLOIN   
- TOP SIRLOIN   
- T-BONE  
- TRI TIP   








FLANK

- BAVETTE   
- FLANK STEAK   
- STIR-FRY STRIPS   





RIB

- BACK RIB  
- PRIME RIB  
- RIB EYE  
- TOMAHAWK 

PLATE

- HANGER  
- PLATE RIBS  
- SKIRT   

BRISKET

- BRISKET  
- STEWING BEEF  

CHUCK

- BLADE 
- BLADE EYE  
- CHUCK SHORT RIB  
- CROSS RIB 
- DENVER  
- FLAT IRON   
- GROUND BEEF 
- PETITE TENDER  
- STEWING BEEF  
- TOP BLADE  
- VEGAS  