

BEEF CUT SHEET

ROUNDS: 1/2 TEND"
ROAST
CUTLETS
TOP LONDON BROIL/ BOTTOM & EYE CUTLETS

SHORT LOIN: T-BONE 1"
NEW YORK STRIPS 1"/ FILETS 1.5"

RIBEYE: 1"

SIRLOIN: 1"

RUMP: ROAST/CUTLETS/STEW MEAT

PIKES PEAK: ROAST OR HAMBURGER MEAT

LOIN TIP: CUTLETS
KABOB
STEW MEAT

BLADE: CHUCK ROAST
7 STEAKS
HAMBURGER MEAT

ARM ROUND: LONDON BROIL (BROILING IN THE OVEN)
STEW MEAT

BRISKET: BBQ OR HAMBURGER MEAT

RIBS: BBQ OR MEXICAN STYLE (CROSS CUT)

HAMBURGER/CHILI AND STEW MEAT 1# PK OR 1.5# PK IF WANTING CHILI, HOW MANY POUNDS?
TEN POUNDS MINIMUM

FAJITA'S: MARINATE, YES OR NO

SOUP BONES: YES, IF NOT GOES INTO HAMBURGER