

Some Other Beef Cuts to Consider

In addition to or in place of the examples, consider these beef cuts:

- Chili meat, large or coarse grind.
- Chopped steaks put in Chubs (air tight plastic)
- Ground meat in Chubs.

Note: The beef keeps a lot longer in Chubs and is more flexible for your use.

- London Broil instead of round steak.
- Round steak with 100% of fat trimmed.
- Cutlets for chicken fry.
- Rib-eye steaks or prime rib.
- Chuck tenders.
- Flat iron steaks.
- Chuck steaks.
- Chuck roast.
- Chopped steak.
- Hamburger.
- Stew meat.
- Kabobs.

Loin can be cut into several different types of steaks such as --

- Porter house steak.
- T-Bone steak.
- Sirloin steak.
- Tenderloin steak.
- Club steak.
- Strip steak.
- Roast.
- Kabobs.

Our recommendation is less bone so you have less in your freezer. However, the bone you have more meat without bone so, the number of pounds of ready to eat beef actually goes down because you have less bone and fat.

WHAT AFFECTS THE AMOUNT OF TAKE HOME, FREEZER READY BEEF?

You could take home the beef on foot or the whole side, and you would have the exact weight you purchased. If you want it processed, there will be bone, fat and trim you do not want to eat and, for some items, could not eat. The fancier the beef the more fat to be trimmed; however, the more tender and juicy. A skinny beef would have less trim, but it would be tough and dry.

HOW DOES PROCESSING EFFECT THE TAKE HOME WEIGHT?

As an example, if the entire round is cut into round steak and the bone is left in, the steak will weigh more; however, your freezer will be filled with useless bone and fat. We recommend the round to be processed differently. You can always choose a different way than what we recommend.