

Whole or Half Beef Standard Cutting Instructions

Steaks per Pack: 2 per pack

Steak Thickness: 1 inch

Hamburger Pack Size: 1 lbs.

Roast Size: 3 lbs.

Flank Steak: Take as-is

Skirt Steak: Take as-is

Hanger Steak: Take as-is

Sirloin: Roasts

Ribeye: Bone-in rib steaks

Note: This means no Boneless Ribeye Steaks, as both utilize the rib loin muscle; also, bone-in rib steaks will mean no beef short ribs, as the same rib bones are involved.

Shortloin: T-bone & Porterhouse steaks

Note: This means no Filet Mignon Steaks, as both utilize the tenderloin muscle.

Arm Clod: Roasts

Chuck Roll: Roasts

Soup Bones: Take All (Femur, Oxtail, Neck)

Short Ribs: Take as-is

Brisket: Roasts

Inside/Outside Round: Grind to hamburger

Note: This means no Rump Roasts.

Peeled Knuckle: Stew Meat

Organs: Decline All