

Most Common Information needed on Beef Cutting Instructions

First keep in mind, not every option is listed below, these are the most common and most used cuts in our region.

If any other questions on something not seen, please, e-mail or call.

An average amount you can expect from 350 lb side of beef

All cuts below come from same piece of meat, you would pick one or two of these options:

If there is some cuts you do not wish to package, these would be put in your ground beef

Rib Loin:

Rib Steak: < 12 to 14 @ 3/4 inch

Rib-eye steak: < Same as Rib Steak with the bones removed and some external muscles removed. 12 to 14 @ 3/4 inch

Prime Rib: < This is a boneless roast made from the rib loin. 10 to 14 lbs normally left whole or cut in 1/2 or 1/3's

Standing Rib Roast: < Same as prime rib roast with rib bones attached. 12 to 16lbs normally left whole or cut in 1/2 or 1/3's

Plate:

Short Ribs: < Traditional Roasting Meat Approx 6 to 8 lbs

Boneless Stew: < Approx 1 inch cubes of boneless leaner meat 4 to 6 lbs average

Soup Bones: < 4 to 6 count average

Brisket: < Used for roasting (or can use for stew or ground) 5 to 7 lbs whole

Chuck: Roasts: < Comprised of mostly roasting cuts, although some do like steaks, not normally as tender.

< Roast choices: Chuck, Arm and Bread & Butter 8 to 10 @ 3 to 4 lbs each

Round: Steaks: <

Cube Steaks: <

T-Bone Steaks: < T-Bone Steaks 12 to 14 @ 3/4 inch

New York Steak: < Larger boneless muscle taken from t-bone steak <Not available if T-bone Chosen 12 to 14 @ 3/4 inch

Tenderloin: < Smaller boneless muscle taken from t-bone steak 12 to 14 @ 3/4 inch

Sirloin: Steaks: < 1 Sirloin will serve 2 to 3 people 7 to 9 @ 3/4 inch

< Outside muscle taken from Sirloin 1 to 2 lb roast

Ground: Bulk: < Regular ground is approx 80% to 90% lean 60 to 100 lbs depending on cuts used above

Patties: < 4 or 5 oz patties

Other: Skirt: < 3/4 to 1 1/2 lbs

Flank Steak: < 3/4 to 1 1/2 lbs

These options taken from various cuts above

Dried Beef

Jerky

Sausages

Seasoned Roast Beef