New Cuts for the New Year

CUTS AND ASSETS (Start your culinary adventure by clicking on the cuts and recipes below!)

Shoulder Tender (Petite Tender)

Juicy and tender, it is shaped like the Tenderloin but is smaller and more affordable. Perfect to grill or broil.

1. Oven-Roasted Spicy Beef Petite Roast
2. Chipotle Beef & Chimichurri Sauce

Sirloin Bavette (Sirloin Flap)

A boneless cut with a hearty texture that's a good source for fajita meat. Marinate and grill or broil. It can be used as a replacement in recipes using Skirt Steak!

1. Grilled Skirt Steak Salad with Creamy Avocado Dressing
2. Caesar Beef Steak with Chunky Olive Tapenade
3. Orange-Chipotle Skirt Steaks

Coulotte Roast (Top Sirloin Cap)

With plenty of marbling, this is a juicy and savory roast. Best roasted in the oven or smoked slowly on the grill.

1. Mustard Glazed Sirloin Roast with Sautéed Greens
2. Pepper Orange Rubbed Beef Roast with Balsamic Beets

Petite Sirloin (Ball Tip)

Small roast section of the Bottom Sirloin opposite the Sirloin Tip in the Round. Best when sliced thinly across the grain after cooking. A boneless cut that's a good value. It can also be used as a replacement in recipes using Sirloin Tip!

1. Sesame-Soy Beef Stir-Fry
2. Easy Beef Stroganoff
3. Steak Kabobs & Wild Rice with Mushrooms

Tri-Tip (Bottom Sirloin)

Boneless and fairly tender with full flavor. Roast or grill then slice across the grain.

1. Pesto-Rubbed Tri-Tip Roast
2. Caribbean Jerk Tri-Tip Over Basil Lime Salad
3. BBQ Beef Biscuit Sliders