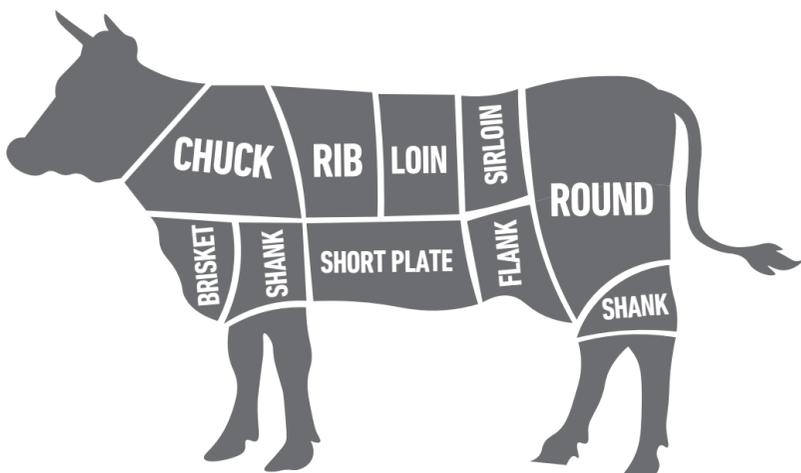


# CULINARY GUIDE TO ALL CUTS OF BEEF

Looking to master the art of cooking beef? Learn about the eight primal cuts and subprimal portions for each. Then begin playing around with your favorite recipes!

## THE EIGHT PRIMAL BEEF CUTS

There are eight types of main beef cuts. From those cuts, shoppers will also find smaller subprimal and portion cuts.

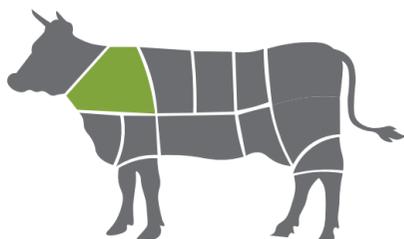


### 1 CHUCK

REGION: Shoulder

#### SUBPRIMAL AND PORTION CUTS:

- Stew meat
- Shoulder steak
- Pot roast
- Chuck short ribs
- Ground chuck

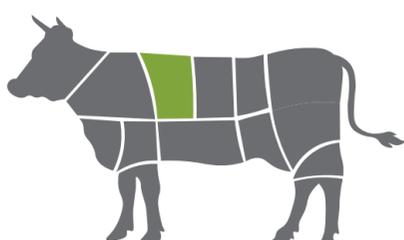


### 2 RIB

REGION: Last six ribs

#### SUBPRIMAL AND PORTION CUTS:

- Beef short ribs
- Cowboy steak
- Back ribs
- Rib-eye fillet

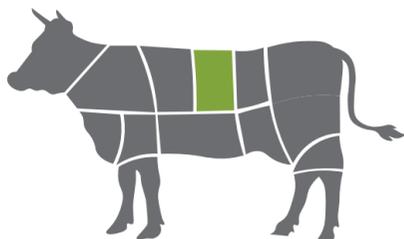


### 3 LOIN

REGION: Behind the ribs

#### SUBPRIMAL AND PORTION CUTS:

- Sirloin steak
- Tri-tip roast & steak
- Top and bottom sirloin
- NY strip
- T-Bone
- Tenderloin
- Porterhouse
- Filet mignon

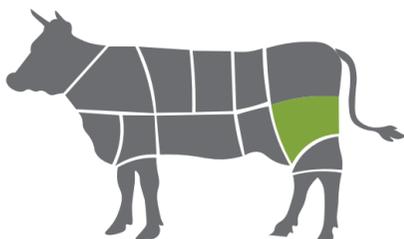


### 4 ROUND

REGION: Hindleg

#### SUBPRIMAL AND PORTION CUTS:

- Sirloin steak
- Tri-tip roast & steak
- Top and bottom sirloin
- NY strip
- T-Bone
- Tenderloin
- Porterhouse
- Filet mignon

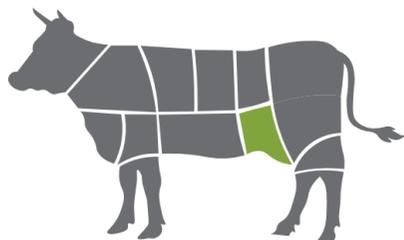


### 5 FLANK

REGION: Loin

#### SUBPRIMAL AND PORTION CUTS:

- Flank steak
- Skirt steak

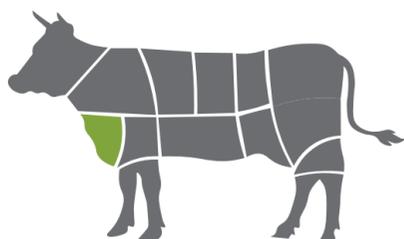


### 6 BRISKET

REGION: Chest

#### SUBPRIMAL AND PORTION CUTS:

- Brisket point & flat

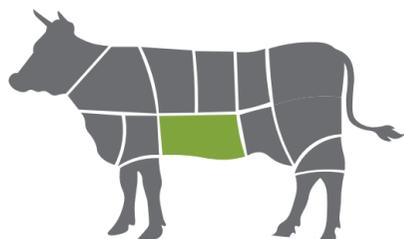


### 7 SHORT PLATE

REGION: Belly

#### SUBPRIMAL AND PORTION CUTS:

- Hanger steak
- Short ribs
- Ground beef

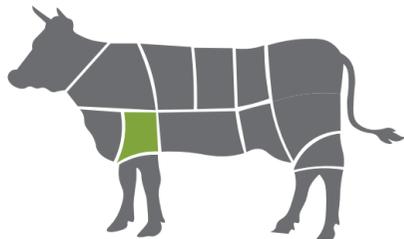


### 8 SHANK

REGION: Forearm

#### SUBPRIMAL AND PORTION CUTS:

- Stew meat
- Lean ground beef
- Osso Buco



## TRY THESE POPULAR RECIPES:



STAR RANCH ANGUS®  
ROSEMARY AND GARLIC  
STRIP LOIN ROAST



IBP TRUSTED  
EXCELLENCE® COWBOY  
STYLE CHUCK ROAST  
WITH BEANS



STAR RANCH ANGUS®  
PREMIUM NY STRIP WITH  
TOGARASHI RUB