

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)



| LEAN

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)



| LEAN

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](#)