

A Bundle of Balance: *A full array of cuts for a diversity of dishes*

A few quick notes:

- All beef has a 7-10 day hang time.
- All beef is vacuum-sealed.
- Steaks are packed individually.
- Roasts & brisket are usually cut to be about 3-4 pounds each.
- Total number of steaks and roasts varies per animal.

If this cutsheet is nearly what you want, but you want to make some modifications, feel free to let us know via email (masterblendbeef@gmail.com) or phone (352)807-5709.

~~~~~ **The Cuts** ~~~~~

Thick-cut Steaks:

1.25" Ribeyes
1.25" New York Strips
1.25" petite sirloin steaks
1.25" thick cut chuck eye steaks
1.25" thick cut Denver steaks
2" tenderloin filets
2" thick-cut London Broils

Thin-cut Steaks:

¾-inch medium-cut sirloin tip steaks
½-inch thin cut chuck steaks
½-inch thin cut shoulder steaks
¼-inch cubed (mechanically tenderized) steaks
Flat iron steaks
Skirt, flank, & flap steaks

Roasts:

Chuck roast
Picanha roast
Rump Roast
Shoulder roast
Tritip roast

Additional cuts:

Chuck/mock tenders
Osso bucco
Short ribs
Shoulder tenders

Ground beef:

1-pound packs

Variety meats:

Liver, heart, tongue, tail, kidney, & dog/soup bones can be added as additional requests.