

## Grilling-Oriented Cut-Sheet

*A plenitude of steaks and ground great for the grate.*

### 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](mailto: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" sirloin cap 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  
Rump roast  
Tritip roast

### Additional cuts:

Brisket  
Chuck/mock tenders  
Shoulder tenders

### Ground beef:

1-pound packs

### Variety meats:

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