

Beef Instructions

Name: _____

Phone #: _____

Roasts 1-1/2" 2" Other _____

- Arm English Chuck Pikes Peak Rump
 None

Steaks Thickness _____ #/Package _____

Rib or Ribeyes T-Bone or Strips

Porterhouse or Filets Sirloin

Rounds Whole Cut in 1/2 Cubed Hbg.

Ground Beef 1# 1-1/2# 2# Other _____

Ground Beef Patties 1/4# 1/5# Singles or Boxes

Brisket Skirt Steak Flank Steak

Short Ribs Soup Bones Stew

Heart Liver Tongue Oxtail