



ROAST SWAPS

Beef's great versatility means that consumers can find cuts at a variety of price points to fit any budget.

You're hosting a big family dinner and want to cook a delicious beef dinner that is sure to impress. Here are some options of great beef cuts to make that meal extraordinary.

Consider these classic roast swaps, which can be great substitutions without sacrificing flavor.

Original Cut:	Swap For:		
Tenderloin 	Strip Loin Roast 	Top Sirloin Petite Roast 	Strip Petite Roast
Brisket 	Brisket Point 	Brisket Flat 	Chuck Roast
Chuck Roast 	Brisket 	Shoulder Roast 	
Top Round 	Bottom Round Roast 	Eye of Round 	Sirloin Tip

KEY TO RECOMMENDED COOKING METHODS



Chuck Roast

This cut is a good value with loads of beef flavor.

Brisket

An ideal cut for cooking low and slow on the barbecue or in a slow-cooker.

Brisket Flat

The leaner half of the whole Brisket is full-flavored and can be sliced or shredded.

Brisket Point

The slightly less lean half of the brisket, this cut is juicy and full of flavor.

Bottom Round Roast

Known for its great value, this cut is best for roasting or slow-cooking and slicing thin.

Eye of Round

A lean, flavorful cut often used for roast beef at the deli.

Shoulder Roast

An inexpensive chuck cut with good flavor.

Sirloin Tip

This boneless, lean cut is great value. Best when roasted and carved into thin slices.

Strip Loin Roast

This centerpiece roast is tender, juicy and full of flavor.

Strip Petite Roast

A smaller roasting option than Strip Loin Roast. Impressive looking, yet easy to cook, juicy and lean.

Tenderloin

The most tender beef roast that is well known for being lean and succulent. Easy to carve with its fine texture.

Top Round

A lean roast that is ideal for slow cooking. Slice thinly across the grain for optimal eating experience.

Top Sirloin Petite Roast

Known for being lean, this cut is a smaller option.