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Beef's great versatility means there are plenty of options for every taste and budget.

Original Cut:	Swap For:	
Tenderloin Steak (Filet Mignon)  	Strip Steak  	Top Sirloin Filet  
Ribeye Steak  	Chuck Eye Steak  	Strip Steak  
T-Bone Steak  	Strip Steak  	Porterhouse Steak  
Strip Steak  	Ribeye Steak  	T-Bone Steak  
Top Sirloin Filet  	Strip Steak  	Flat Iron Steak  
	Top Sirloin Steak (Center Cut)  	Petite Sirloin Steak  

- Chuck Eye Steak**
 A tender and savory cut. A low-cost alternative.
- Flat Iron Steak**
 Extremely tender, well-marbled and flavorful.
- Petite Sirloin Steak**
 A great value steak. Grill after marinating.
- Porterhouse Steak**
 Big enough for two. Simply season this sublime combination of Strip and Tenderloin to grill.
- Ribeye Steak**
 Rich, juicy and full-flavored with generous marbling throughout.
- Strip Steak**
 Tender, lean and perfect for grilling.
- T-Bone Steak**
 Smaller than the Porterhouse with the same tenderness and satisfying flavor.
- Tenderloin Steak (Filet Mignon)**
 The most tender steak, lean yet succulent, with a fine buttery texture.
- Top Sirloin Steak (Center Cut)**
 A flavorful cut that is versatile and juicy. Great served as a steak or cut into kabobs.
- Top Sirloin Filet**
 Tender, thick, and perfectly portioned. Simply season with salt and pepper or your favorite rub before grilling.

KEY TO RECOMMENDED COOKING METHODS



- GRILL
- SOUS VIDE
- BROIL
- SKILLET-TO-OVEN
- BRAISE/POT ROAST
- SKILLETS
- STIR-FRY
- ROAST