



# 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:		
<b>Tenderloin</b>  	<b>Strip Loin Roast</b>  	<b>Top Sirloin Petite Roast</b>  	<b>Strip Petite Roast</b>  
<b>Brisket</b>  	<b>Brisket Point</b>  	<b>Brisket Flat</b>  	<b>Chuck Roast</b>  
<b>Chuck Roast</b>  	<b>Brisket</b>  	<b>Shoulder Roast</b>  	
<b>Top Round</b>  	<b>Bottom Round Roast</b>  	<b>Eye of Round</b>  	<b>Sirloin Tip</b>  

**KEY TO RECOMMENDED COOKING METHODS**

GRILL   
 INDIRECT GRILLING   
 SOUS VIDE   
 BROIL   
 BRAISE/POT ROAST   
 ROAST   
 PRESSURE COOKER   
 SMOKER

**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.