

THE BEEF SECTION

of the grocery store or butcher can be confusing even for the most devoted omnivores. How is a tri-tip steak different from a New York steak? What about sirloin tip? To give you a better understanding of where your beef comes from, we have taken the most popular retail cuts and charted them according to... well, where they belong on the cow. We also tell you how much they cost and the best cooking methods for each. **Dig in!**

Cooking Methods



Cost



CUTS OF BEEF

A CHEAT SHEET FOR MEAT TREATS

