

BEEF
IT'S WHAT'S FOR DINNER.®

Roast Swaps

Beef's versatility means there are cuts at a variety of price points to fit any budget.

You're hosting a dinner and want to cook delicious beef that is sure to impress. Here are beef cut options to make the meal extraordinary. Consider these classic roast swaps — great substitutions without sacrificing flavor.

Original Cut

Tenderloin



Brisket



Top Round



Chuck Roast



Swap For:

Strip Loin Roast



Top Sirloin
Petite Roast



Strip Petite
Roast



Brisket Point



Brisket Flat



Chuck Roast



Bottom Round
Roast



Eye of Round



Sirloin Tip



Brisket



Shoulder Roast



CHUCK ROAST

Good value with loads of beef flavor.

BRISKET

Ideal cut for low and slow cooking on the smoker or in the slow-cooker.

BRISKET FLAT

The leaner half of the whole Brisket; 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, its best for roasting or slow-cooking.

EYE OF ROUND

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

SHOULDER ROAST

An inexpensive chuck cut with robust flavor.

SIRLOIN TIP

A boneless, lean cut easy on the wallet. Best roasted and carved into thin slices.

STRIP LOIN ROAST

A centerpiece roast that is tender, juicy and full of flavor.

STRIP PETITE ROAST

A small roast option. Impressive, yet easy to cook, juicy and lean.

TENDERLOIN

Also known as, filet mignon roast. The most tender beef roast; known for being lean and succulent.

TOP ROUND

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

TOP SIRLOIN PETITE ROAST

'Petite' version of larger Top Sirloin Roast. Known for being lean and ideal for roasting.



RECOMMENDED COOKING METHODS KEY



Braise



Broil



Grilling



Pressure
Cooker



Roast



Smoker



Sous
Vide