



Purchasing a Side of Beef

When purchasing a side of beef, a processor will ask a series of questions. The list below includes many of the questions that will be asked but it is not an exhaustive list based upon the customer's preferences and the processor. Any cuts of meat you do not want will become ground beef.

- Do you want the brisket?
 - If yes, do you want it cut in half? This will depend upon how many you normally serve. A whole brisket will be anywhere from 8-12 lbs depending upon the animal's size.
- Do you want beef short ribs?
- What roasts do you want and what size (2-3 pounds or 3-4 pounds)? Below is a selection of options.
 - Chuck arm roast (boneless or bone-in)
 - Chuck shoulder roast (boneless or bone-in)
 - Eye of round roast
 - Top round roast
 - Bottom round roast
- Round Steaks – if Yes
 - Tenderized, Not Tenderized, or Minute Steaks
 - Tenderized round steaks are generally thought of as country-fried steaks.
 - Minute steaks are a thinly cut and pounded piece of beef, usually cut from the sirloin or round steak.
 - How many per package?
- Steaks
 - Do you want sirloin steaks?
 - How thick (1/2 inch to 1 ½ inch)?
 - How many per package
 - Do you want T-Bones or filets and New York strips
 - How thick (1/2 inch to 1 ½ inch)?
 - How many per package
 - Do you want bone-in rib steaks or boneless ribeyes
 - How thick (1/2 inch up to 1 ½ inch)? The average thickness is ½ inch.
 - How many per package (2 or more)
 - Do you want the skirts steak?
 - Do you want the flank steak?
- Ground beef
 - Package size – 1; 1 1/2; or 2 lb. package.
- Do you want ground beef patties? Some processors will have a limit.
- Do you want stew meat?
- Do you want soup bones?
- Do you want beef back ribs? If you choose beef back ribs, then ribeye steaks are the only option.

**For recipes and cooking tips, please visit
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