

Retail Cut	Primal Cut	Flavor and Tenderness	Best Cooking Method	Alternate Names (US & Int'l)	Best Cut for...	Cost
<b>Chuck Roast</b>	Chuck	Rich, beefy, can be tough if not slow-cooked	Braising, slow cooker, roasting	Shoulder roast (US), Braising Steak (UK)	Budget friendly family meals	\$
<b>Flat Iron Steak</b>	Chuck	Flavorful	Grilling, pan searing, stir fry	Top blade steak (US), Butler's Steak (UK)	Steak lovers on a budget	\$\$
<b>Ground Beef</b>	Chuck / Trimmings	Versatile	Any (burgers, tacos, etc)	Mince (UK / AUS)	Everyday meals	\$
<b>Short Ribs</b>	Chuck / Plate	Flavorful, can be tough if not cooked correctly	Braising, smoking, slow cooker	Flanken ribs, Kalbi (Korean)	BBQ	\$\$
<b>Ribeye Steak</b>	Rib	Very tender, juicy, heavy marbling	Grilling, broiling, pan-searing	Scotch fillet (AUS), Delmonico Steak, Rib Steak (when bone is attached)	Steakhouse experience	\$\$\$
<b>Prime Rib Roast</b>	Rib	Juicy, tender, rich	Roasting, holiday centerpiece	Standing rib roast	Special occasions, holidays	\$\$\$\$
<b>Strip Steak</b>	Short Loin	Tender, beefy flavor	Grilling, broiling, pan-searing	Kansas City Strip, NY Strip, Top Loin, Hotel Steak, Club Steak, Sirloin (UK)	Classic steak lovers	\$\$\$
<b>Filet Mignon / Tenderloin Steak</b>	Short Loin	Most tender cut, mild flavor	Grilling, pan-searing, broiling	Filet Steak (UK), Filet (FR)	Fine dining, splurge steak	\$\$\$\$
<b>T-Bone Steak</b>	Short Loin	Combo of strip and filet, tender	Grilling, broiling, pan-searing	Porterhouse (if larger filet portion)	Steakhouse cut	\$\$\$\$
<b>Sirloin Steak</b>	Sirloin	Lean, moderately tender, flavorful	Grilling, broil, pan-sear, stir-fry, kabobs	NY Sirloin, Shell Sirloin Steak (with the bone)	Balanced option for flavor + value	\$\$
<b>Tri-Tip Roast/Steak</b>	Sirloin	Juicy, beefy, moderately tender	Grilling, broiling, pan-searing	Bottom sirloin roast	BBQ, Grilling	\$\$
<b>Round Roast (Top/Bottom)</b>	Round	Lean, firm, less tender	Roasting, stew/braise, slicing thin, deli meat	Rump roast (UK), Silverside (AU)	Budget friendly roast	\$
<b>Eye of Round Steak / Roast</b>	Round	Very lean, tough	Braising, roasting	Beef silverside (UK)	Thin-sliced roast	\$
<b>F flank Steak</b>	Flank	Lean, beefy	Grill, broil, stir fry	London broil (US), Bavette (FR)	Fajitas, Stir-fry, healthy meals	\$\$
<b>Skirt Steak</b>	Plate	Bold flavor, less tender	Gril, pan sear, stir-fry, marinate	Fajita steak	Fajitas, tacos, carne asada	\$\$
<b>Hanger Steak</b>	Plate	Tender, very flavorful	Grilling, pan-searing	Butcher's steak	Foodies, steak lovers	\$\$
<b>Brisket (Flat/Point)</b>	Brisket	Flavorful, tough, fatty	Smoking, braising, slow cooker	Packer brisket	BBQ, holidays	\$\$
<b>Osso Bucco</b>	Shank	Tough, Collagen-rich	Braising, soup, stew	Shin (UK), Osso Bucco (IT), Crosscut Shank (US)	Soup, broth, budget	\$
<b>Stew Meat</b>	Trimmings (Chuck/Round)	Varies	Braising, slow cooker	Beef cubes	Budget-friendly, one-pot meals	\$
<b>Kabob Meat</b>	Trimmings (Sirloin/Round)	Lean, firm, chunks	Grilling, skewers		BBQ and grilling	\$