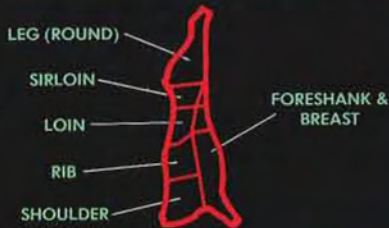


Veal

• RETAIL CUTS •
WHERE THEY COME FROM
HOW TO COOK THEM



Rib Roast
Roast



Boneless Rib Roast
Roast



Crown Roast
Roast



Boneless Rib Chop
Braise, Panfry, Broil



Rib Chop
Braise, Panfry, Broil



Short Ribs
Braise, Cook in Liquid

RIB



Blade Roast
Braise, Roast



Arm Roast
Braise, Roast



Blade Steak
Braise, Panfry



Arm Steak
Braise, Panfry



Boneless Shoulder Arm Roast
Braise, Roast



Boneless Shoulder Eye Roast
Braise, Roast

SHOULDER



Boneless Rump Roast
Braise, Roast



Round Steak
Braise, Panfry



Top Round Steak
Braise, Panfry



Leg Cutlet
Braise, Panfry, Broil

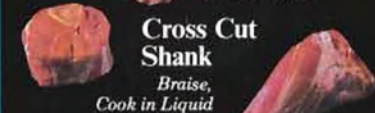
LEG (ROUND)



Breast
Braise, Roast



Boneless Breast Roast
Braise, Roast



Cross Cut Shank
Braise, Cook in Liquid



Riblet
Braise, Cook in Liquid



Shank
Braise, Cook in Liquid

FORESHANK & BREAST



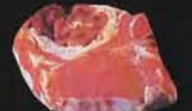
Loin Roast
Roast



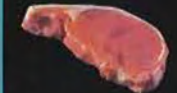
Boneless Loin Roast
Roast



Loin Chop
Braise, Panfry, Broil



Kidney Chop
Braise, Panfry



Top Loin Chop
Braise, Panfry, Broil



Butterfly Chop
Braise, Panfry, Broil

LOIN



Sirloin Roast
Roast



Boneless Sirloin Roast
Roast



Sirloin Steak
Braise, Panfry, Broil



Top Sirloin Steak
Braise, Panfry, Broil

SIRLOIN



Veal for Stew
Braise, Cook in Liquid



Ground Veal
Panfry, Broil



Cubes for Kabobs
Braise



Cubed Steak
Braise, Panfry

OTHER CUTS

THIS CHART APPROVED BY



National Cattlemen's Beef Association