

**BRANDING IRON BUTCHER SHOP:****BEEF CUTTING INSTRUCTIONS**

Name: \_\_\_\_\_ Phone: \_\_\_\_\_ Circle: Whole Half Quarter

Beef from: \_\_\_\_\_ Weight: \_\_\_\_\_ Age: \_\_\_\_\_

CUT: \_\_\_\_\_ \*NOTES: \_\_\_\_\_

**Burger** 1 OR 2 lbs. per pack**Stew** 6 lbs./Half 1lb./pack**Rib**

- Ribeye: Steak / Bone in
- Roast: Bone in
- Short Rib: Yes / No

**Loin**

- T-Bone: -OR-
- NY Strip Steak and Tenderloin Roast/Steaks
- Top Sirloin Steaks Yes / No
- Flank Steak Yes / No
- Tri-Tip

**Steaks**

- 1 OR 1 1/4 in thick 2-3 per pack
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**Roasts** \_\_\_\_\_ lbs.

(3# - 4# for 2 people, 5# for 4 people)

- Tri-Tip

**Chuck**

- Flatiron: Yes/No
- Brisket: Whole or Cut in Half
- Chuck: Steak: Bone In  
Roast: Bone In

**Round**

- Sirloin Tip: Roast / Steak / Stew
- Bottom Round: Roast / Steak / Stew
- Eye of round Roast / Steak / Stew
- Top Round Roast / Steak / Stew
- Soup Bones Yes / No

**Circle:** Heart Liver Tongue Oxtail Dog Bones Stir Fry (1 lb. packs / # packs vary)

\*Any selections lined out or not chosen above will be utilized for **Ground Beef**. Special requests must be listed in the notes section or transferred to the custom cut sheet. Call with questions: **406-297-2611**