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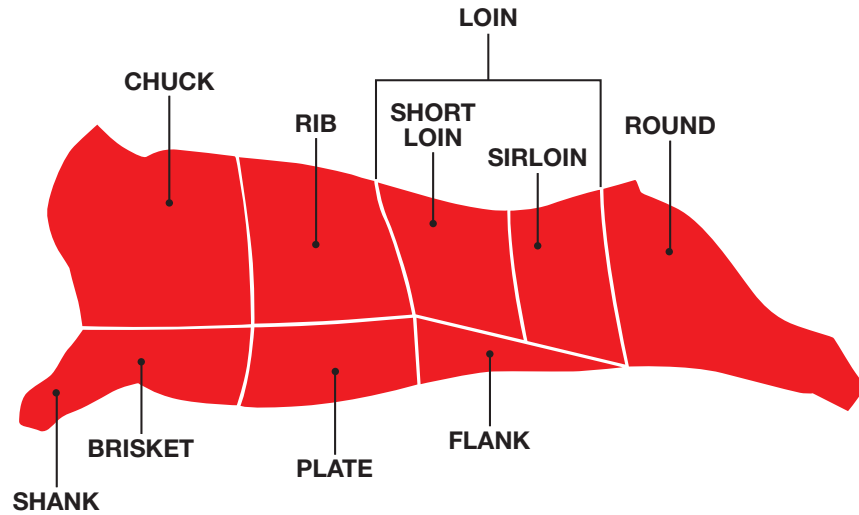
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# Product Information, Beyond Steaks, Roasts and Burgers

## Where Beef Cuts Come From



### BEEF RIBS

- IMPS/NAMP 124  
Beef Rib, Back Ribs  
(*Beef Back Ribs*)
- IMPS/NAMP 124A  
Beef Rib, Back Rib, Rib Fingers  
(*Beef Riblets, Beef Rib Fingers*)
- IMPS/NAMP 123, 123A, 123B, 123C  
Beef Rib, Short Ribs (IM)  
(*Beef Short Ribs*)
- IMPS/NAMP 123D  
Beef Short Ribs, Boneless (IM)  
(*Boneless Beef Short Ribs*)

### BEEF ON A STICK

- IMPS/NAMP 114D PSO1  
Beef Chuck, Shoulder (Clod), Top Blade  
(*Flat Iron Steak*)
- IMPS/NAMP 1114E PSO1  
Beef Shoulder, Arm Steak  
(*Ranch Steak*)
- IMPS/NAMP 135B  
Beef for Kabobs
- IMPS/NAMP 192A  
Beef Loin, Tenderloin Tails  
(*Beef Tenderloin Tips*)
- IMPS/NAMP 176  
Beef Loin, Steak Tail
- IMPS/NAMP 112D  
Beef Rib, Ribeye Cap (IM)
- IMPS/NAMP 109B  
Beef Rib, Blade Meat

### BEEF FOR STEWS AND SOUPS

- IMPS/NAMP 135A  
Beef for Stewing
- IMPS/NAMP 135  
Diced Beef
- IMPS/NAMP 117  
Beef Foreshank  
(*Beef Shanks, Beef Osso Buco*)
- IMPS/NAMP 115D  
Beef Chuck, Square-Cut, Pectoral Meat (IM)

### BEEF FOR STIR-FRY AND STRIPS

- IMPS/NAMP 192A  
Beef Loin, Tenderloin Tails  
(*Beef Tenderloin Tips*)
- IMPS/NAMP 176  
Beef Loin, Steak Tail
- IMPS/NAMP 112D  
Beef Rib, Ribeye Cap (IM)
- IMPS/NAMP 109B  
Beef Rib, Blade Meat
- IMPS/NAMP 193  
Beef Flank, Flank Steak (IM)  
(*Beef Flank Steak*)



## Beef Ribs

### Beef Back Ribs

- An old favorite
- Naturally tender
- Usually grilled and glazed for that irresistible charbroiled flavor
- Less expensive cut that offers a variety of profitable options

#### **124 Beef Rib, Back Ribs** (*Beef Back Ribs*)

##### **124A Beef Rib, Back Rib, Rib Fingers** (*Beef Riblets, Beef Rib Fingers*)

- Consists of 7 ribs from the rib section, including the meat between the bone
- Chine bone and feather bones are removed, exposing the sawed ends of the rib bones
- Unless otherwise specified, Back Ribs shall be no less than 6 inches and not more than 8 inches wide at any point, measured across the sawed ends of the rib bones
- 124A consists of the meat between the bones

### Beef Short Ribs

- Star ethnic item on trendy menus
- Comfort food - rich, deep flavor that customers crave
- Require long, slow cooking time to tenderize, resulting in moist, tender, full-flavored ribs
- Braising with wine, vegetables, seasonings and stock enhances taste and tenderness

#### **123, 123A, 123B, 123C Beef Rib, Short Ribs (IM)** (*Beef Short Ribs*)

##### **123D Beef Short Ribs, Boneless (IM)** (*Boneless Beef Short Ribs*)

- Consists of the rib section from any rib and/or plate items; contains at least 2 but no more than 5 ribs (ribs 6 through 10)
- Diaphragm muscle and heavy connective tissue are removed
- Surface fat shall be trimmed to not exceed 1/4 inch at any point
- Specify upon purchase the number of ribs and width (distance between the dorsal and ventral) of the rib sections

*Beef short ribs require long, slow cooking time to tenderize, resulting in moist, tender, full-flavored ribs.*

## Beef Flanken/Korean-Style Ribs

- Kalbi, or Korean-style/"flanken-style", short ribs are a 3-rib section cut across the rib bones in 1/4 to 1/2-inch thick slices
- Thinner than Beef Short Ribs
- Makes a great appetizer
- Great vehicle for signature flavor profiles
- Often marinated in a classic Korean-style marinade of soy sauce, sesame oil, garlic, green onions, sugar and chilli pepper

### Beef Rib Menu Ideas

#### Big Beef Ribs

*Smoke, grill and glaze with a spiced chipotle chile baste.*

#### Western Beef Back Ribs

*Slow-cook, baste with Kansas City-style BBQ sauce.*

#### Thai-Style Beef Short Ribs

*Prepare with soy sauce, white wine vinegar, fresh ginger, onion, garlic and sesame oil.*

#### Latin-Style Beef Short Ribs

*Braise in beef demi-glace, red wine, bay leaves, rosemary and fiery chipotle chillies and grill.*

#### Beer-Braised Short Ribs

*Rub with chili powder and garlic, then sear over a wood fire and braise in a rich beer and veal stock until moist and tender.*

#### Curried Beef Short Ribs

*Braise in a rich curry sauce, garnish with toasted almonds and serve with curry condiments.*

#### Indonesian Beef Satay

*Marinate skewered beef in curry powder, turmeric, dark brown sugar, fish sauce and unsweetened coconut milk; grill and serve with satay sauce.*

#### Beef Short Ribs Adobo with Spinach

*Simmer beef (bones attached) with vinegar, water, soy sauce, garlic, shallots, black pepper, salt and bay leaves. Remove beef, reduce sauce and sear beef in skillet. Pour reduced sauce over beef; serve with spinach and steamed rice.*

#### Lemon Grass Barbecued Beef

*Marinate beef in lemon grass, shallots, garlic, serrano chili, sugar, salt, fish sauce, lime juice, sesame oil and toasted sesame seeds. Grill until seared; serve as a rice roll with rice paper, lettuce, mint, coriander, noodles and cucumbers.*

#### Szechuan Braised Beef Noodles with Baby Bok Choy

*Quickly marinate beef in sugar, soy sauce, dry sherry, cornstarch and sesame oil (reserve marinade). Stir-fry in peanut oil with hot bean sauce, garlic, fresh ginger and green onions; add reserved marinade, sugar, soy sauce, chicken stock and water; simmer. Place beef in bowl with Chinese egg noodles, beef, carrots and bok choy.*

#### Miso Barbecue Beef Short Ribs with Ginger-Teriyaki Sauce

*Marinate ribs in miso, mirin, soy sauce, vinegar, sugar and sesame oil; grill until seared. Serve with Ginger-Teriyaki sauce over noodles or rice.*

#### Ginger-Orange Barbecued Beef Back Ribs

*Marinate ribs in lemon, orange juice, fresh ginger, garlic, hoisin sauce, honey, salt and soy sauce (reserve marinade). Roast ribs, glazing with reserved marinade, until browned and crisp. Serve with roasted potatoes and salad.*



## Beef on a Stick

### 135B Beef for Kabobs

Or cut your own from these cuts:

**192A Beef Loin, Tenderloin Tails** (*Beef Tenderloin Tips*)

**176 Beef Loin, Steak Tail**

**112D Beef Rib, Ribeye Cap (IM)**

**109B Beef Rib, Blade Meat**

**114D PSO1 Beef Chuck, Shoulder (Clod), Top Blade** (*Flat Iron Steak*)

**1114E PSO1 Beef Shoulder, Arm Steak** (*Ranch Steak*)

### General Info

- Shish Kabobs are of Turkish origin, Satay are Indonesian, Brochettes are French, Sosoties are South African, Sekuwas are Nepalese, Pinchos are Argentinean
- Consider the shape of your cut and the varied cooking times for different ingredients
- Skewer ingredients separately or group them together by cooking time
- Use metal skewers (easy to use and clean), bamboo skewers (widely available, must be soaked) or natural materials such as lemon grass and slivers of sugar cane
- To prevent food from randomly rotating, use two skewers
- Satay-style skewers cook very quickly – 1 to 2 minutes per side

## **Beef on a Stick Menu Ideas**

### **Cheese Steak Spiedini**

*Skewer pieces of tender steak with sweet bell peppers and crusty bread cubes, grill and top with melted mozzarella and tomato-basil bruschetta salsa.*

### **Steak and Potato Tempura**

*Dip skewered strips of tender steak in a light tempura batter, then wrap battered portion of beef with potato strands. Fry until potatoes are crisp and golden brown; serve with a spicy Asian mayo.*

### **Sugarcane Steak Sticks**

*Thread strips of Cuban-style lime-cumin mojo Flat Iron Steak (marinated in olive oil, lime juice, cumin, garlic, salt and pepper) onto sugarcane skewers; grill and serve with a tangy sweet-onion chimichurri salsa.*

### **Singapore-Style Steak Satay**

*Marinate steak in lime, honey and coconut milk. Thread onto lemon grass skewers, grill and serve with tamarind peanut sauce with a cucumber and cilantro salad.*

### **Tequilla Lime Ranch Kabobs**

*Marinate cubes of Ranch Steak in a combination of tequila, lime juice, oil, garlic, cumin, salt and pepper. Thread onto skewers with chunks of nopalitos (cactus), onions, mushrooms and bell pepper. Grill to medium rare.*

### **Asian Sticky Skewers**

*Grill skewers of marinated steak and brush with Southeast Asian-style sticky sauce. Serve with jasmine rice and a salad of greens, Thai basil, cilantro and mint, sprinkled with green onions, diced tomatoes, sesame seeds.*

### **Tapas Steak Skewers**

*Skewer slices of steak marinated in olive oil, garlic and lime. Grill and serve with roasted peppers and onions accompanied by a cumin aioli.*



## Beef for Stews and Soups

### 135A Beef for Stewing

#### 135 Diced Beef

- Diced Beef shall be prepared from any portion of the carcass which yields product that meets the end-item requirements, excluding shank and heel meat
- Free of bones, cartilage, heavy connective tissue and lymph glands
- Unless otherwise specified, at least 75% (or 85% for beef for stewing), by weight, of the resulting dices must be 3/4 inch to 1-1/2 inch cubes; no individual surface shall be more than 2-1/2 inches in length
- Surface and/or seam fat shall not exceed 1/2 inch thickness
- Beef for Stewing provides the basis for a multitude of home-style entrées such as stews, chilis, pot pie, stroganoff, and pasta toppings, or it can be ladled over noodles, rice or dumplings
- Cut your own beef for stews and soups from IMPS/NAMP 117 Beef Foreshank (Beef Shanks, Osso Buco) or 115D Beef Chuck, Square-Cut, Pectoral Meat (IM)
- Ideal for attracting customers who want “home meal replacements”
- Moderately priced, value-added and great for high-volume cooking
- Perfect for takeout menus because they hold well and can be reheated without ruining the dish

## **Beef for Stews and Soups Menu Ideas**

### **Beef (Boeuf) Bourguignonne**

*Braise beef in dry red wine, bacon, shallots and bouquet garni and garnish with mushrooms and small onions.*

### **Beef Carbonnade**

*Stew beef with onion, beer and bacon then top with a slice of mustard-flavored toasted bread.*

### **Beef Curry**

*Slowly simmer beef with curry powder, soy sauce, garlic, onion, carrot and celery.*

### **Beef Borscht**

*Beef soup with beets, cabbage and typically garnished with sour cream.*

### **Beef Barley Soup**

*A rich beef soup with barley, carrots and mushrooms.*

### **Chunky Beef Chili**

*Brown beef chunks and braise with onions, garlic, tomatoes, fresh and dried chilies; serve with assorted chili toppers such as sour cream, minced green onions, shredded cheese.*

### **Cajun Beef Stew**

*Blend tender beef, vegetables and Cajun spices and serve over hot rice.*

### **Beef Pub Pie**

*Slow-cook and serve in a traditional flaky pastry shell.*

### **Steak Soup Grantinée**

*A twist on the classic French Onion Soup which combines flavorful chunks of beef, caramelized onions and beef broth, finished with a crouton of French bread and Gruyère cheese.*

### **Beef Goulash Stew**

*A Hungarian classic of sweet spices and served with homemade croutons and sour cream.*



## Beef for Stir-Fry & Strip Applications

**192A** Beef Loin, Tenderloin Tails (*Beef Tenderloin Tips*)

**176** Beef Loin, Steak Tail

**112D** Beef Rib, Ribeye Cap (IM)

**109B** Beef Rib, Blade Meat

**193** Beef Flank, Flank Steak (IM) (*Beef Flank Steak*)

### Beef for Stir-Fry and Strip Menu Ideas

#### Beef Thai Fry with Thai Peanut Sauce

*Marinate and stir-fry steak strips with vegetables, chow mein noodles and Thai Peanut Sauce.*

#### Mongolian Hot Pot

*Thinly slice steak, marinate and stir-fry with vegetables and serve over warm noodles.*

#### Beijing Beef

*Thinly slice steak and stir-fry with asparagus and red peppers and serve over fresh cabbage.*

#### Mexican Flank Steak and Pepper Stir-Fry Salad

*Grill spicy marinated flank steak and toss with stir-fried peppers and onions, and serve on a bed of romaine lettuce.*

#### Teriyaki Beef Stir-Fry with Peanuts

*Stir-fry teriyaki-marinated steak strips with Japanese soba noodles, red bell peppers, snow peas, straw mushrooms and peanuts.*

#### Sesame Beef and Broccoli Stir-fry

*Stir-fry steak strips and broccoli, serve over a bed of jasmine rice topped with savory garlic stir-fry sauce.*

#### Korean-Style Steak Strips with Mango Fried Rice

*Serve strips of tender stir-fried steak over colorful mango-basil fried rice finished with a sweet-hot Korean-style Kalbi barbecue sauce.*