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Beef's great versatility means there are plenty of options for every taste and budget.

Original Cut:	Swap For:	
<b>Tenderloin Steak (Filet Mignon)</b>  	<b>Strip Steak</b>  	<b>Top Sirloin Filet</b>  
<b>Ribeye Steak</b>  	<b>Chuck Eye Steak</b>  	<b>Strip Steak</b>  
<b>T-Bone Steak</b>  	<b>Strip Steak</b>  	<b>Porterhouse Steak</b>  
<b>Strip Steak</b>  	<b>Ribeye Steak</b>  	<b>T-Bone Steak</b>  
<b>Top Sirloin Filet</b>  	<b>Strip Steak</b>  	<b>Flat Iron Steak</b>  
	<b>Top Sirloin Steak (Center Cut)</b>  	<b>Petite Sirloin Steak</b>  

- Chuck Eye Steak**  
 A tender and savory cut. A low-cost alternative.
- Flat Iron Steak**  
 Extremely tender, well-marbled and flavorful.
- Petite Sirloin Steak**  
 A great value steak. Grill after marinating.
- Porterhouse Steak**  
 Big enough for two. Simply season this sublime combination of Strip and Tenderloin to grill.
- Ribeye Steak**  
 Rich, juicy and full-flavored with generous marbling throughout.
- Strip Steak**  
 Tender, lean and perfect for grilling.
- T-Bone Steak**  
 Smaller than the Porterhouse with the same tenderness and satisfying flavor.
- Tenderloin Steak (Filet Mignon)**  
 The most tender steak, lean yet succulent, with a fine buttery texture.
- Top Sirloin Steak (Center Cut)**  
 A flavorful cut that is versatile and juicy. Great served as a steak or cut into kabobs.
- Top Sirloin Filet**  
 Tender, thick, and perfectly portioned. Simply season with salt and pepper or your favorite rub before grilling.

**KEY TO RECOMMENDED COOKING METHODS**



- GRILL
- SOUS VIDE
- BROIL
- SKILLET-TO-OVEN
- BRAISE/POT ROAST
- SKILLETS
- STIR-FRY
- ROAST