

A **round steak** is a beef [steak](#) from the "round", the rear leg of the cow. The round is divided into cuts including the eye (of) round, bottom round, and top round, with or without the "round" bone (femur), and may include the knuckle (sirloin tip), depending on how the round is separated from the loin. This is a lean cut and it is moderately tough. Lack of fat and marbling makes round dry out when cooked with dry-heat cooking methods like [roasting](#) or [grilling](#) .

Round steak is commonly prepared with slow moist-heat methods including [braising](#) , to tenderize the meat and maintain moisture. The cut is often sliced thin, then dried or smoked at low temperature to make [jerky](#) .

[Rump cover](#) , with its thick layer of accompanying fat, is considered one of the best (and most flavorful) beef cuts in many South American countries, particularly [Brazil](#) and [Argentina](#) . This specific cut does not tend to be found elsewhere, however.