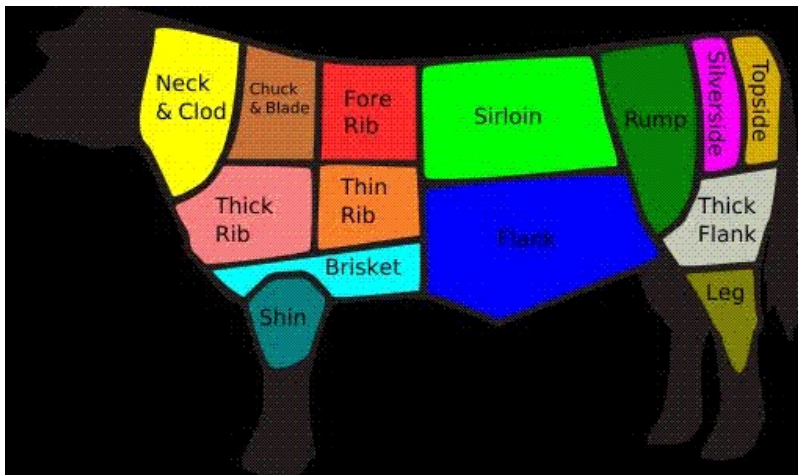


Beef Cuts

Written by W.J.Pais

British Primal cuts

British cuts of beef British cuts of beef..



- * Neck & Clod
- * Chuck & Blade
- * Rib
- * Sirloin
- * Rump
- * Silverside
- * Topside
- * Thick Rib
- * Thin Rib
- * Brisket
- * Shin
- * Flank
- * Thick Flank
- * Leg

The best parts of the beef are rump, sirloin, foreribs, archbone, then middle ribs, buttock, shoulder, brisket, neck etc. Each part has its own use and accordingly, roast, steaks, stews, chops, Bafat, Vindalu, etc. are done.

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