

**BEEF**  
IT'S WHAT'S FOR DINNER.®

# HOLIDAY ROAST SWAPS

Beef's great versatility means that consumers can find cuts at a variety of price points to fit their budgets, even during the holidays.

You're hosting dinner for the holidays, but your budget has changed. How do you still cook a delicious beef dinner sure to impress?

Consider these holiday roast swaps, which can be easier to find and more affordable, without sacrificing flavor.

## TENDERLOIN



RECIPE TO TRY



Herb-Topped Beef Roast with Roasted Cauliflower



SWAP FOR:



Strip Loin Roast



Top Sirloin Petite Roast



Strip Petite Roast

## TOP LOIN/STRIP LOIN



RECIPE TO TRY



Pepper-Crusted Tri-Tip Roast w/ Garlic Sherry Sauce



SWAP FOR:



Tri-Tip



Top Sirloin Petite Roast

## BRISKET



RECIPE TO TRY



Beef Brisket with Savory Sauteed Apples



SWAP FOR:



Brisket Point



Brisket Flat



Chuck Roast

## TOP ROUND



RECIPE TO TRY



Walnut-Crusted Roast with Blue Cheese Potatoes



SWAP FOR:



Bottom Round Roast



Eye of Round



Rump Roast



Sirloin Tip

### Chuck Roast

This cut is a good value with loads of beef flavor. Roast or braise to highlight natural tenderness and flavor.

### Brisket Flat

The leaner half of the whole Brisket is full-flavored and can be sliced or shredded.

### Brisket Point

The slightly less lean half of the brisket, this cut is juicy and full of flavor.

### Bottom Round Roast

Known for its great value, this cut is best for roasting or slow-cooking and slicing thin. Plus, it's lean!

### Eye of Round

A lean, flavorful cut often used for roast beef at the deli. It can be roasted or slow-cooked.

### Rump Roast

Boneless and lean, this cut is perfect for slow-cooking.

### Sirloin Tip

Perfect for a family meal, roast this lean cut and slice thin to serve.

### Strip Loin Roast

This centerpiece roast is tender, juicy and full of flavor. Plus, it's lean!

### Strip Petite Roast

A smaller roasting option than Strip Loin Roast. Impressive looking, yet easy to cook, juicy and lean.

### Tri-Tip

Boneless and fairly tender, roast or grill then slice against the grain for maximum flavor!

### Top Sirloin Petite Roast

Known for being lean, this cut is a smaller option and ideal for roasting.



Funded by Beef Farmers and Ranchers

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