

variety of price points to fit their budgets, even during the holidays. You're hosting dinner for the holidays, but your budget has changed.

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

Beef's great versatility means that consumers can find cuts at a

How do you still cook a delicious beef dinner sure to impress?

TENDERLOIN

RECIPE TO TRY





Strip Loin Roast

SWAP FOR:





Top Sirloin Petite Roast

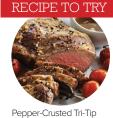
Strip Petite Roast

Herb-Topped Beef Roast with Roasted Cauliflower

TOP LOIN/STRIP LOIN

SWAP FOR:







Tri-Tip



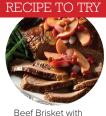
Top Sirloin Petite Roast



Roast w/ Garlic Sherry Sauce

SWAP FOR:









Brisket Flat



Chuck Roast



TOP ROUND

Beef Brisket with Savory Sauteed Apples

SWAP FOR:









Rump Roast



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 ARMS # 112921-09

