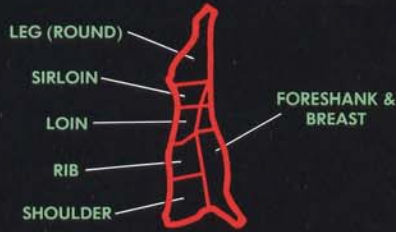


# Veal

• RETAIL CUTS •  
 WHERE THEY COME FROM  
 HOW TO COOK THEM



**Rib Roast**  
Roast

**Boneless Rib Roast**  
Roast

**Crown Roast**  
Roast

**Boneless Rib Chop**  
Braise, Panfry, Broil

**Rib Chop**  
Braise, Panfry, Broil

**Short Ribs**  
Braise, Cook in Liquid

**RIB**

**Boneless Rump Roast**  
Braise, Roast

**Round Steak**  
Braise, Panfry

**Top Round Steak**  
Braise, Panfry

**Leg Cutlet**  
Braise, Panfry, Broil

**LEG (ROUND)**

**Loin Roast**  
Roast

**Boneless Loin Roast**  
Roast

**Loin Chop**  
Braise, Panfry, Broil

**Kidney Chop**  
Braise, Panfry

**Top Loin Chop**  
Braise, Panfry, Broil

**Butterfly Chop**  
Braise, Panfry, Broil

**LOIN**

**Blade Roast**  
Braise, Roast

**Arm Roast**  
Braise, Roast

**Blade Steak**  
Braise, Panfry

**Arm Steak**  
Braise, Panfry

**Boneless Shoulder Arm Roast**  
Braise, Roast

**Boneless Shoulder Eye Roast**  
Braise, Roast

**SHOULDER**

**Breast**  
Braise, Roast

**Boneless Breast Roast**  
Braise, Roast

**Cross Cut Shank**  
Braise, Cook in Liquid

**Riblet**  
Braise, Cook in Liquid

**Shank**  
Braise, Cook in Liquid

**FORESHANK & BREAST**

**Sirloin Roast**  
Roast

**Boneless Sirloin Roast**  
Roast

**Sirloin Steak**  
Braise, Panfry, Broil

**Top Sirloin Steak**  
Braise, Panfry, Broil

**SIRLOIN**

**Veal for Stew**  
Braise, Cook in Liquid

**Ground Veal**  
Panfry, Broil

**Cubes for Kabobs**  
Braise

**Cubed Steak**  
Braise, Panfry

**OTHER CUTS**

THIS CHART APPROVED BY  
 National Cattlemen's Beef Association