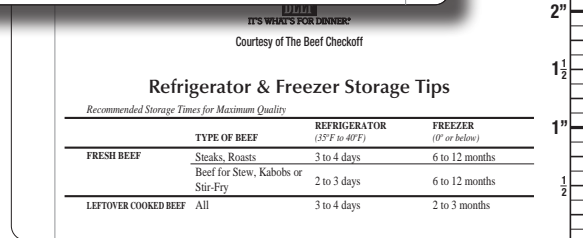
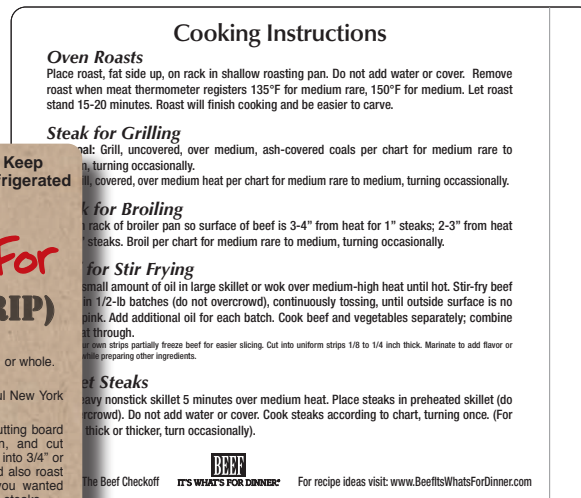


# A Do-It-Yourself solution for the value minded consumer



Not shown actual size of 4.25" x 5"



**Saves you labor and allows you to pass that savings to your customer while getting a big ring.**

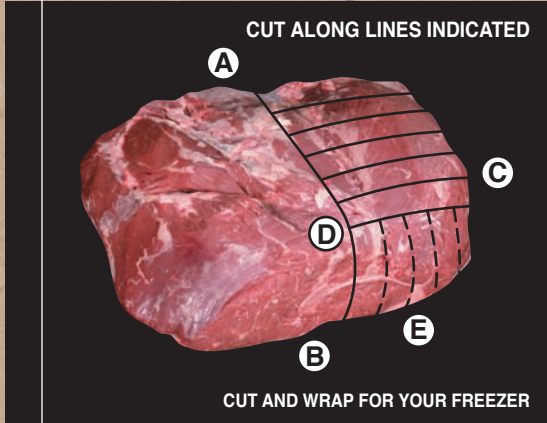
See Back to Order





# Useful Information For

## BONELESS BEEF TOP SIRLOIN - CAP OFF



CUT ALONG LINES INDICATED

CUT AND WRAP FOR YOUR FREEZER

- ROASTS**  
1. Starting on the low or thinner side, with a SHARP KNIFE, divide the top sirloin in half from A to B. Trim the small roast.
- STEAKS**  
2. Starting at the front of the remaining piece, cut from C to D, a 1-1/2 inch thick steak.  
3. Continue cutting the large portion into steaks 1 to 1-1/2 inches thick for broiling or grilling; 1 inch or less for panbroiling or panfrying.
- KABOBS**  
4. Use the end (E) for kabobs or stir-fry.

Cooking Instructions Enclosed

Keep Refrigerated

For videos and recipe ideas visit [www.BeeftlsWhatsForDinner.com](http://www.BeeftlsWhatsForDinner.com)

Actual Size 4.25" x 5"

PEEL

TYPE OF BEEF	REFRIGERATOR (35°F to 40°F)		FREEZER (0° or below)	
	FRESH BEEF	Steaks, Roasts	3 to 4 days	6 to 12 months
	Beef for Stew, Kabobs or Stir-Fry	2 to 3 days	6 to 12 months	
LEFTOVER COOKED BEEF	All	3 to 4 days	2 to 3 months	

## Cooking Instructions

### Oven Roasts

in shallow roasting pan. Do not add water or cover. Roast 35°F for medium rare, 150°F for medium. Let roast stand

for medium rare to medium, turning occasionally. medium, turning occasionally.

steaks; 2-3" from heat for 3/4" steaks. Broil per chart for

is steel container. o the marinade.

re, reserve a portion of it before adding the raw beef. ight to a full rolling boil before it can be used as a sauce.

eat until hot. Stir-fry beef strips\* in 1/2-lb batches (do not pink. Add additional oil for each batch. Cook beef and

uniform strips 1/8 to 1/4 inch thick. Marinate to add flavor

in preheated skillet (do not overcrowd). Do not add water ick or thicker, turn occasionally).

for recipe ideas visit: [www.BeeftlsWhatsForDinner.com](http://www.BeeftlsWhatsForDinner.com)

### Storage Tips

Item No.	Description	Size	Labels/Roll	Rolls/Case	Price Per Roll
NCBA0010	Slice 'n Save Top Sirloin	4.25" x 5"	250	12	1-23 rolls.....\$18.95 24-71 rolls.....\$17.95
NCBA0011	Slice 'n Save Ribeye	4.25" x 5"	250	12	72-119 rolls.....\$14.95 120-239 rolls....\$12.45 240+ rolls.....\$ 7.95
NCBA0012	Slice 'n Save Top Sirloin (Cap Off)	4.25" x 5"	250	12	
NCBA0013	Slice 'n Save Top Loin Strip	4.25" x 5"	250	12	
NCBA0034	Slice 'n Save Bottom Round	4.25" x 5"	250	12	
NCBA0035	Slice 'n Save Top Round	4.25" x 5"	250	12	
NCBA0036	Slice 'n Save Round Sirloin Tip	4.25" x 5"	250	12	
NCBA0037	Slice 'n Save Eye Round	4.25" x 5"	250	12	
NCBA0014	Slice 'n Save Tenderloin	3" x 5"	500	12	1-23 rolls.....\$19.95 24-47 rolls.....\$18.95 48-119 rolls.....\$16.45 120-239 rolls....\$13.90 240+ rolls.....\$ 9.95



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