

# Ultimate Beef & Pork Cuts Guide

## BEEF CUTS (COW)

### *Premium & Tender*

Cut					
Filet Mignon	Loin	Buttery, very mild	Most tender cut	Less beefy flavor	\$\$\$\$
Ribeye	Rib	Rich, juicy, marbled	Max flavor intensity	High fat content	\$\$\$\$
Prime Rib	Rib	Juicy, tender, fatty	Classic roast cut	Expensive, large	\$\$\$\$
NY Strip	Loin	Beefy, firm bite	Balanced lean/fat	Less tender than ribeye	\$\$\$
T-Bone	Loin	Tender + Flavorful	Two cuts in one	Uneven cooking	\$\$\$
Porterhouse	Loin	Very rich	Large tenderloin portion	Very expensive	\$\$\$\$

### *Medium Tender / Everyday*

Cut					
Top Sirloin	Sirloin	Beefy, lean	Affordable steak	Less tender	\$\$
Sirloin Tip	Round	Lean, mild	Good for roasting	Can be dry	\$\$
Flank Steak	Flank	Strong beef flavor	Great for grilling	Needs slicing thin	\$\$
Skirt Steak	Plate	Robust, fatty	Best for fajitas	Tough if overcooked	\$\$
Tri-Tip	Sirloin	Juicy, flavorful	Versatile (grill/roast)	Hard to find	\$\$

### *Tough / Slow-Cook*

Cut					
Chuck Roast	Shoulder	Rich, hearty	Best for braising	Tough if rushed	\$
Brisket	Chest	Deep beef flavor	Amazing slow-cooked	Long cook time	\$\$

Short Ribs	Rib/Plate	Succulent, rich	Extremely flavorful	Very fatty	\$\$\$
Shank	Leg	Gelatin-rich	Great for soups	Needs long cook	\$
Oxtail	Tail	Very rich, gelatinous	Incredible stew meat	Small yield	\$\$

## PORK CUTS (PIG)

### *Premium & Tender*

Cut					
Pork Tenderloin	Loin	Very tender, mild	Lean & quick	Can dry out fast	\$\$
Pork Loin Chop	Loin	Mild, juicy	Easy to cook	Can be bland	\$\$
Rib Chop	Rib	Juicy, flavorful	Best pork chop	More fat to trim	\$\$\$

### *Medium Cuts*

Cut					
Shoulder Steak	Shoulder	Rich flavor	Flavorful	Tougher texture	\$
Country Ribs	Shoulder	Meaty	Great slow-cooked	Not real ribs	\$
Ham (Fresh)	Leg	Mild, lean	Large roasts	Can be dry	\$\$
Belly	Belly	Very rich	Bacon base	Very fatty	\$\$

### *Tough / Slow-Cook*

Cut					
Pork Shoulder	Shoulder	Rich, juicy	Best for pulled pork	Long cook time	\$
Picnic Shoulder	Lower Shldr	Flavorful	Cheap option	Tough, big bone	\$
Hocks	Leg	Smoky, gelatinous	Soups & beans	Little meat	\$

Spare Ribs	Belly/Rib	Juicy, fatty	BBQ classic	Fat & bone	\$\$
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#### QUICK BUYING GUIDE

**Best flavor (Beef):** Ribeye, Short Ribs, Brisket

**Best value (Beef):** Chuck Roast, Flank, Skirt

**Best flavor (Pork):** Shoulder, Belly, Rib Chops

**Leanest:** Filet Mignon, Pork Tenderloin, Sirloin Tip

**Slow Cooker:** Brisket, Chuck, Short Ribs, Pork Shoulder