

tender and juicy but was criticized for its excessive fat content.

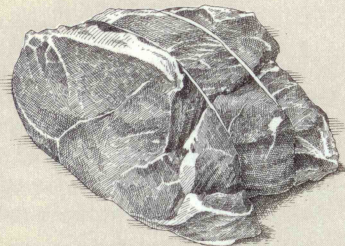
Under Blade Roast

Alternate Names: Bottom Chuck Roast, California Roast

FLAVOR ★★★

COST \$\$

BEST WAY TO COOK Braise



We found this roast's flavor to be quite similar to the 7-bone roast, but it had a bit more connective tissue. It also had a fair amount of fat, which enhanced the flavor but made the meat fall apart when carved.

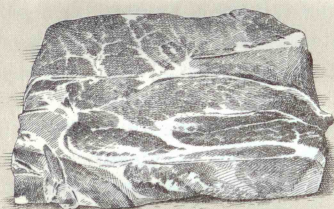
Chuck Shoulder Roast

Alternate Names: Chuck Shoulder Pot Roast, Chuck Roast Boneless

FLAVOR ★★

COST \$\$

BEST WAY TO COOK Braise



Our tasters thought this roast had an unpleasantly chewy, almost bouncy texture and relatively mild flavor.

RIB ROASTS

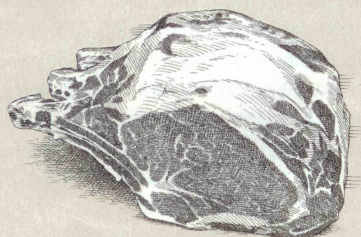
Rib Roast, First Cut

Alternate Names: Prime Rib, Loin End, Small End

FLAVOR ★★★★★

COST \$\$\$\$\$

BEST WAY TO COOK Roast



This cut consists of ribs 9 through 12, toward the back of the rib section,

closer to the loin of the animal. It contains the large rib-eye muscle and was judged to be extremely tender and flavorful. The clearest way to indicate what you want when you order a rib roast is to ask for "the first four ribs from the loin end."

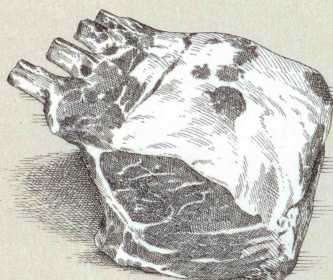
Rib Roast, Second Cut

Alternate Name: Large End

FLAVOR ★★★★★

COST \$\$\$\$\$

BEST WAY TO COOK Roast



The large end of the rib roast is cut from ribs 6 through 9. Though it is still an excellent roast, we thought this cut was fattier, a little less tender, and slightly more irregularly formed than the first cut rib roast.

SHORT LOIN AND SIRLOIN ROASTS

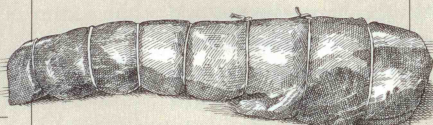
Tenderloin

Alternate Name: Whole Filet

FLAVOR ★★★

COST \$\$\$\$\$

BEST WAY TO COOK Roast



The tenderloin sits just under the spine of the steer, so it gets no exercise and is the most tender piece of beef you can buy. Our tasters found its flavor to be pleasantly mild, almost nonbeefy. Unpeeled tenderloins, which come with an incredibly thick layer of exterior fat still attached, also come with a tremendous amount of waste (the fat should be removed) and cost more (in both time and money) than peeled roasts, which have scattered patches of fat that need not be removed. Even peeled roasts, however, usually come with some silver skin, a sheath of thin, opalesque membrane that must be trimmed.

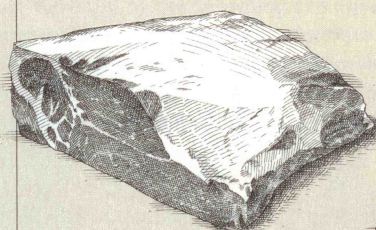
Top Sirloin Roast

Alternate Names: Top Butt, Center-Cut Roast

FLAVOR ★★★★★

COST \$\$

BEST WAY TO COOK Roast



This cut has big beefy flavor. Aside from the vein of gristle that runs through it, which we found slightly unpleasant to eat, the roast was tender and juicy.

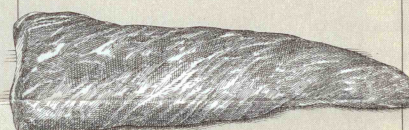
Sirloin Tri-Tip Roast

Alternate Name: Triangle Roast

FLAVOR ★★

COST \$\$

BEST WAY TO COOK Roast



This cut is popular out West, but butchers on the East Coast usually cut it up into sirloin tips or "steak tips." This small, triangular roast is moist but has a strange, spongy texture and mild flavor.

ROUND ROASTS

Top Round Roast

Alternate Names: Top Round First Cut, Top Round Steak Roast

FLAVOR ★★★

COST \$

BEST WAY TO COOK Braise or Roast



This affordable roast is the most common choice in supermarkets. Our tasters liked it, commenting that it was very similar to the top sirloin

roast, with good flavor, texture, and juiciness. We like the top round roast sliced thin because it can be overly chewy if sliced thick.

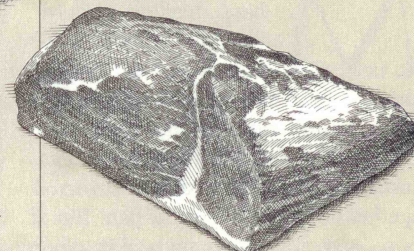
Bottom Round Rump Roast

Alternate Names: Round Roast, Bottom Round Pot Roast, Bottom Round Oven Roast

FLAVOR ★★

COST \$

BEST WAY TO COOK Braise or Roast



For the money, we think this cut makes a juicy, relatively beefy roast. It was slightly less tender than the top round roast and should be sliced thin for serving.

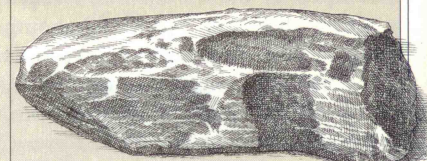
Eye-Round Roast

Alternate Names: Round-Eye Pot Roast

FLAVOR ★

COST \$

BEST WAY TO COOK Braise or Roast



This boneless roast had mediocre flavor and was considerably less juicy than any other roast.

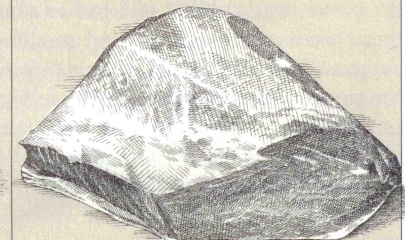
Bottom Round Roast

Alternate Names: None

FLAVOR (no stars)

COST \$

BEST WAY TO COOK Braise or Roast



This cut was the tasters' least favorite. It was essentially devoid of flavor and had a rubbery, chewy texture. This roast is not worth even the little that it costs.