

# A Bundle of Balance:

## *A full array of cuts for a diversity of dishes*

### A few quick notes:

- All beef has a 7-10 day hang time.
- All beef is vacuum-sealed.
- Steaks are packed individually.
- Roasts & brisket are usually cut to be about 3-4 pounds each.
- **(Disclaimer) Animals vary, and so do butchers. We do our absolute best to aim for consistency, but the total number of steaks and roasts will vary per animal.** Nevertheless, averages have been listed below for a ¼ | ½ | and **whole beef**.

*If this cutsheet is nearly what you want, but you want to make some modifications, feel free to let us know via email ([masterblendbeef@gmail.com](mailto:masterblendbeef@gmail.com)) or phone (352)807-5709.*

## ~~~~~ The Cuts ~~~~~

### Thick-cut Steaks:

6 | 12 | 24 x 1.25" Ribeyes  
5 | 10 | 20 x 1.25" New York Strips  
6 | 12 | 24 x 1.25" petite sirloin steaks  
2 | 4 | 8 x 1.25" thick cut chuck eye steaks  
2 | 4 | 8 x 1.25" thick cut Denver steaks  
3 | 6 | 12 x 2" tenderloin filets  
2 | 4 | 8 x 2" thick-cut London Broils

### Thin-cut Steaks:

4 | 8 | 16 x ¾-inch sirloin tip steaks  
2 | 4 | 8 x ½-inch chuck steaks  
4 | 8 | 16 x ½-inch shoulder steaks  
2 | 4 | 8 x packs of ¼-inch cubed steaks  
2 | 4 | 8 x Flat iron steaks  
4 | 8 | 12 x Skirt / flank / flap steaks

### Roasts:

1 | 2 | 4 x Chuck roast  
½ | 1 | 2 x Picanha roast  
½ | 1 | 2 x Rump Roast  
½ | 1 | 2 x Shoulder roast  
½ | 1 | 2 x Tritip roast

### Additional cuts:

½ | 1 | 2 x Brisket  
4 | 8 | 16 x Osso Bucco  
4 | 8 | 16 x Chuck/mock tenders  
½ | 1 | 2 x Shoulder tenders

### Ground beef:

~50 | ~100 | ~200 1-pound packs

### Variety meats:

Liver, heart, tongue, tail, kidney, & dog/soup bones can be added as additional requests.