

Master Beef Price List - 2009

Product	Description	Cooking Suggestion	Price/ Package
Chuck Roast	Boneless ~3 lbs 1 per pkg.	Barbeque or Braise	\$25.00
Bottom Round Roast	Boneless ~3 lbs 1 per pkg.	Barbeque, Braise or Slow Cook	\$40.00
Rump Roast	Boneless ~3 lbs 1 per pkg.	Barbeque, Braise or Slow Cook	\$25.00
Eye of Round Roast	Boneless ~3 lbs 1 per pkg.	Barbeque, Braise, Roast or Slow Cook	\$50.00
Tri Tip Roast	Boneless ~3 lbs 1 per pkg.	Barbecue or Roast	\$50.00
Short Ribs	~2 lbs per pkg.	Barbeque or Braise	\$12.00
Back Ribs	7 Ribs ~5 lbs per pkg.	Barbeque or Braise	\$20.00
Cross Rib Steak	1" Cut 2 per pkg.	Barbeque or Sauté < 30 minutes	\$20.00
Top Round Steak	1" Cut 2 per pkg.	Barbeque or Sauté Marinate < 30 minutes	\$20.00
Filet Mignon	1.25" Cut ½ - ¾ lb each 2 per pkg.	Barbeque or Sauté < 30 minutes	\$40.00
Top Sirloin	1" Cut 2 per pkg.	Barbeque or Sauté < 30 minutes	\$30.00
Sirloin Tip	1.25" Cut 2 per pkg.	Barbeque, Sauté or Braise Marinate < 30 minutes	\$20.00
New York	1" Cut 2 per pkg.	Barbeque or Braise	\$50.00
Petite Tender	1" Cut 2 per pkg.	Barbeque or Braise < 30 minutes	\$30.00
Rib Eye Steak	1" Cut 2 per pkg.	Barbeque or Sauté < 30 minutes	\$60.00
Skirt Steak	2 per pkg.		\$15.00
Flank Steak	2 per pkg.		\$35.00
Flat Iron Steak	2 per pkg.	Grill or Sauté < 30 minutes	\$20.00
Stew Meat	~3 lbs per pkg.	Barbeque, Sauté or Slow Cook w/ Chili	\$10.00
Ground Beef	~1 lb per pkg.		\$5.00