

B.Y.O.B.

Bring Your Own Beef



Flat iron, also known as top blade, is a relatively new and inexpensive cut that is well-marbled, tender and juicy. The only steak that is more tender than this chuck cut is the tenderloin (also known as filet mignon).



Tri-tip is lean, tender, boneless and offers rich beef flavor. Popular in California but with limited availability across the rest of the country, you may need to place a special order with your meat cutter for this triangular cut from the sirloin. It's worth tracking down, as it is a versatile, economical, juicy and delicious option for grilling. Grill it whole for approximately 40 minutes, turning every 10 minutes.



Center-cut sirloin is lean, yet juicy, and full of intense beef flavor. It is often a reasonably priced choice, and always fares well on the grill.



Do you believe grilling season is the best time of year? Think of the telltale aroma of meat meeting flame when you toss a T-bone onto the grill. Rich beef flavor, a satisfying bite and mouthwatering juiciness are the reasons that classic steaks like ribeye, strip and filet mignon are so popular.

Steak lovers, rejoice! It's not just about the tried and true anymore. Now, you can choose among a wide selection of newer cuts -- many of which are wallet-friendly. Find your own signature steak to share at your next grilling get-together!

Perfect your grill skills

- Place steaks on a grill that has been preheated for at least 15 minutes.
- Grill steaks until juices come through the uncooked top side. Cook 1-inch thick steaks approximately 5 minutes per side for medium rare. The exact time will depend on the thickness of the meat, the temperature of the grill and the desired degree of doneness.
- Turn steaks using tongs or a spatula. Never pierce them with a fork -- that lets the flavorful juices escape.
- When they're done, let your steaks "rest" on a clean plate or platter for a few minutes before cutting. This allows the juices to redistribute throughout the meat.

Marbling: Your secret weapon

There's one secret to the perfect steak, regardless of which cut you choose: marbling. Look for a steak that's full of small white flecks of flavor within the meat. No one likes a dry, chewy piece of meat, and ample marbling helps ensure every bite will be full of flavor and juiciness.

The No. 1 tip: Look for the *Certified Angus Beef*® brand, which requires generous marbling among its 10 strict quality specifications. Less than 8% of all beef can meet its standards.

Complement your steak with a signature marinade

If you decide to give your *Certified Angus Beef*® steak a little something extra, consider a marinade that will complement its rich, robust flavor. Worcestershire sauce pairs beautifully with beef. Try this simple marinade -- ideal for flat iron, chuck eye, flank and top round steaks -- at your next cookout.

Signature Steak Marinade

- 1/2 cup Lea & Perrins® Worcestershire sauce
- 3 tablespoons balsamic vinegar
- 1 1/2 tablespoons Dijon mustard
- 1/2 teaspoon pepper

Combine all ingredients.

In large, shallow, non-aluminum baking dish or plastic bag, pour marinade over steaks; turn to coat. Marinate in refrigerator for 30 minutes. Remove steaks; discard marinade. Grill to preferred doneness.