



RIBEYE

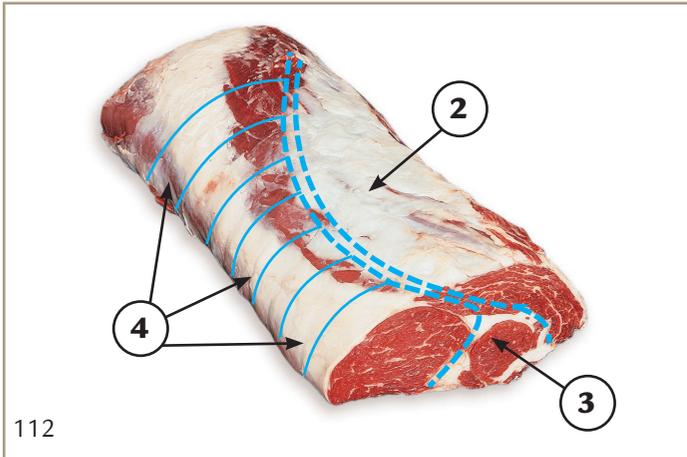
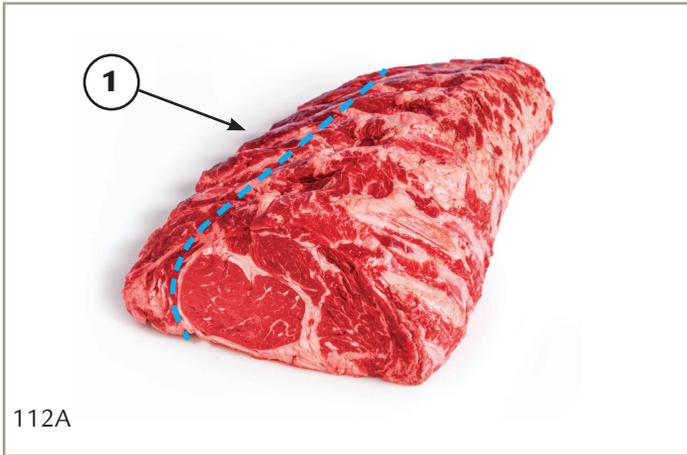
Merchandising Ideas



RIBEYE MERCHANDISING POTENTIAL

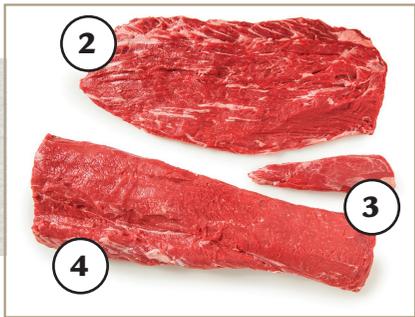
A new look at merchandising, the ribeye reveals a filet of rib that's attractive to the consumer's eye.

FILET OF RIB METHOD



1. Remove lip and trim outside muscle. Cut for medallions or kabobs.
2. Remove cap (spinalis) and clean. Cut into strips and skewer or roll into pinwheels and skewer.
3. Remove small tail piece (complexus) at chuck end. Cut into tournados or medallions.
4. Cut eye muscle (longissimus) end to end into rib filets/steaks. Hint: To make steaks of consistent thickness, trim edge of loin-end.

**SPINALIS/
COMPLEXUS/
RIBEYE FILET**



**SPINALIS
MERCHANDISING**



RIBEYE FILET



**RIBEYE
STEAKS
END TO END**



ALTERNATIVE PURCHASING OPTIONS



**BONELESS
RIBEYE
STEAK**

**BONE-IN
RIBEYE
STEAK**



**SPLIT-BONE
RIBEYE
STEAK**

**TOMAHAWK
STEAK**



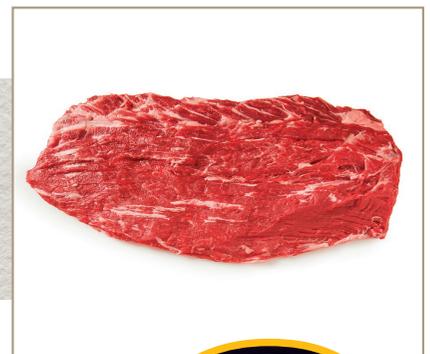
**COWBOY
STEAK**

**FILET
OF RIB**



**BEEF
BACK
RIBS**

SPINALIS



Angus beef at its best®

ADVANTAGES OF PORTION CONTROL

TIME IS MONEY



Uniform cooking time
No staff time to cut
Enhanced shelf-life



▶ REDUCE ◀

- Miscuts
- Leftovers & spoilage
- Staff safety concerns
- Inventory costs
- Opportunity for theft
- Equipment needs
- Storage requirements

Miscuts = LOST PROFIT

Is your steak cutter consistently accurate, to the ounce?

SAVINGS

\$ +

ADD UP

- Serve every ounce purchased
- Add food safety
- No trimming or boning
- Eliminate unused by-products



RIBEYE

Cooking Methods:

Roast, Grill, Skillet

Characteristics:

Best when prepared to medium rare 135°F, after resting and carry-over cooking

MENUING SUGGESTIONS

BREAKFAST

Steak and Eggs – Thinly cut rib filet seasoned with crushed garlic, paprika, chili powder, salt, pepper and oil. Cast iron grilled, and served with cheesy scrambled eggs and Pico de Gallo.

Rib Filet Benedict – Half-inch thick steak grilled and served with egg, baby asparagus and hollandaise sauce.

APPETIZERS

Steak and Lobster Pinwheels – Grilled ribeye cap and Maine lobster spiraled and skewered with chilled garlic and rosemary aioli.

Around-the-World Steak Bites – Cubed ribeye served with a trio of dipping sauces (red chimichurri, Toum and Thai sweet chili).

SALADS

Steak and Mixed Greens – Warm, grilled and thinly sliced ribeye with sundried tomatoes, garlic-Parmesan croutons and white balsamic vinaigrette.

Meat Melody – Marinated, chilled and thinly sliced ribeye with cured, julienned sausage, cheese and tri-colored peppers.

SANDWICHES

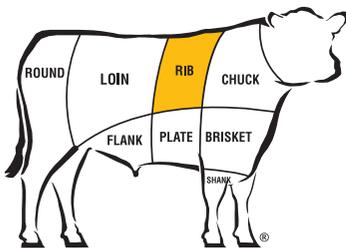
Tuscan Steak Panini – Grilled and sliced ribeye with basil pesto, roasted peppers, mushrooms, mozzarella and provolone on ciabatta.

Hot and Trendy Handheld – Seasoned, grilled and thinly cut ribeye with fresh herbs, caramelized onions, sliced mushrooms and brie on choice of bread.

ENTRÉES

Grilled Ribeye Filet – Topped with crumpled blue cheese, toasted walnuts, cracked pepper and port wine sauce.

Ribeye Roast – Garlic studded, Cajun seasoned and Applewood smoked. Served with a side of sassy Dijon mustard and chive sour cream.



For more recipe ideas, visit CertifiedAngusBeef.com/recipes

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