



TOP SIRLOIN

Merchandising Ideas



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



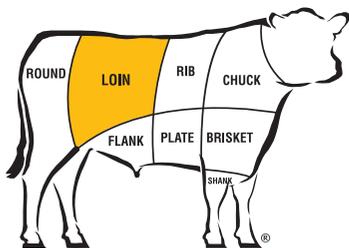
TOP SIRLOIN

Cooking Methods:

Roast, Grill, Skillet

Characteristics:

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



MENUING SUGGESTIONS

BREAKFAST

Chopped Top Sirloin Italian Sausage Patties with Grilled Peppers and Onions and Brick Oven Flat Bread

APPETIZERS

Shaved, Chilled Center-cut Sirloin Blue Cheese Crostini

Korean Green Onion Pancake, Shredded Beef and Tangy Soy Dipping Sauce

SALADS

Charcoal Salt-crusted Beef Carpaccio with Lump Crab Salad, Shaved Parmesan and Mushroom-Soy-Balsamic Glaze

Italian Vinaigrette-Seasoned Beef Sate and Eggplant Ratatouille Salad with Artichokes and Grilled Baby Vegetables

SANDWICHES

Loaded, Grilled Top Sirloin and French Bread Spiedies

Ciabatta Panini with Grilled Sirloin, Fresh Mozzarella, Tomato and Pesto

ENTRÉES

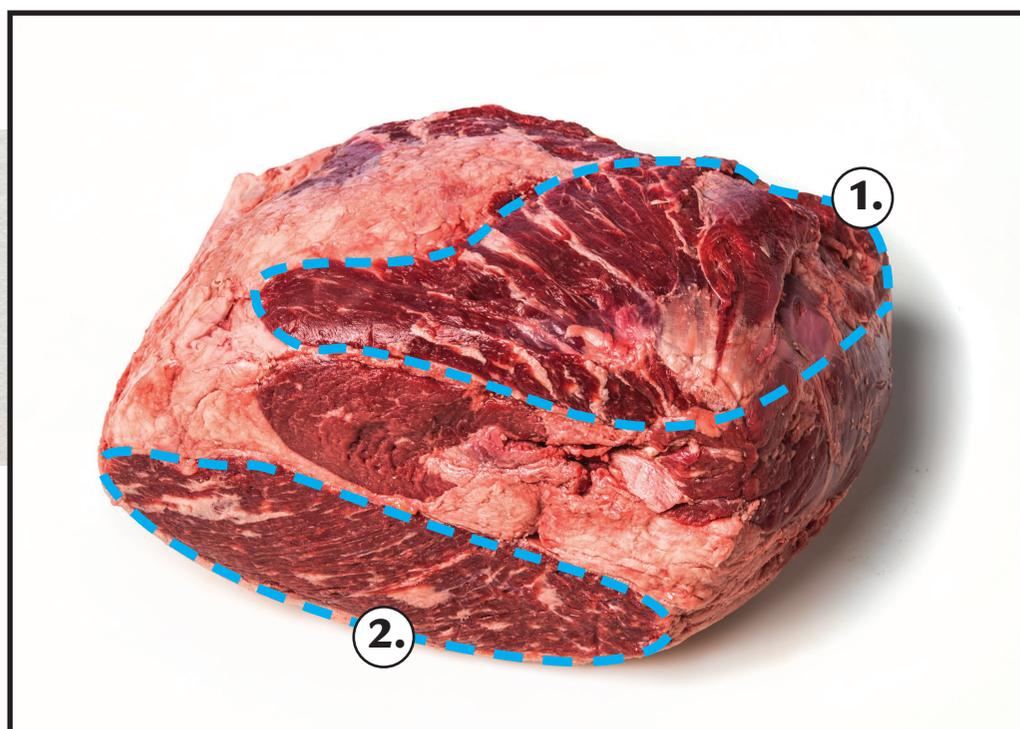
Classic Center-cut Top Sirloin Steak with Butter-poached Lobster and Béarnaise Sauce

Smoked Santé Maria-style Coulotte with Red Slaw and Grainy Mustard Potato Salad

For more recipe ideas, visit CertifiedAngusBeef.com/recipes

TOP SIRLOIN BUTT

1. Remove mouse muscles
2. Remove cap/ coulotte muscle



MOUSE MUSCLES

Remove seam from mouse muscle group to merchandize Top Sirloin Tender (*gluteus accessorius*).
Grill or roast.



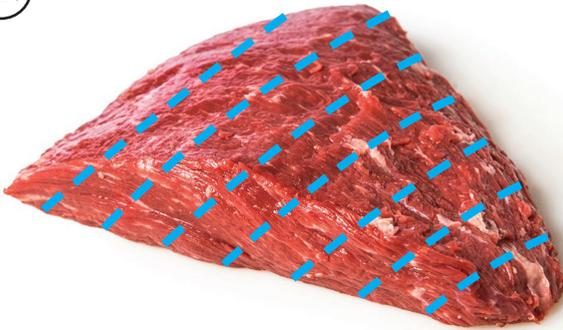
COULOTTE

1. Coulotte, fat-on, silver skin-on
2. Coulotte, denuded
Roast or grill. Cut across the grain when serving.
3. Cut across the grain for Coulotte Steaks.
Grill.

1.



2.



3.



4.



4. Remove seam(s) from remaining top sirloin butt. Cut Filet of Sirloin Steaks and Baseball Steaks, or leave whole for Sirloin Chateau.

Top Sirloin Butt provides several great steak and roast options.



Angus beef at its best®