

BUDGET-FRIENDLY CUTS OF BEEF

Try these tips from McCormick's kitchens. They'll help you create delicious beef meals with maximum flavor at minimum cost.



BUDGET CUT OF BEEF	FOR BEST RESULTS	McCORMICK PRODUCTS	TRY THESE RECIPES
Chuck Roast (Pot Roast)	Moist-heat cooking (braising) in oven for 2 to 3 hours or in a slow cooker Cube for stew, chili or soup	<ul style="list-style-type: none"> Slow Cookers Savory Pot Roast Seasoning Brown Gravy Mix Bag 'n Season® Pot Roast Slow Cookers Hearty Beef Stew Seasoning Beef Stew Seasoning Mix Bag 'n Season® Beef Stew Slow Cookers Beef Stroganoff Seasoning Tex-Mex Chili Seasoning Mix Slow Cookers Vegetable Beef Soup Seasoning 	<ul style="list-style-type: none"> Slow Cookers Savory Pot Roast Slow Cooker Family Pot Roast Slow Cookers Hearty Beef Stew Texas Chili
Eye Round Roast or Bottom Round Roast or Bottom Rump Roast or Top Round Roast	Roast at 325°F for 25 to 30 minutes per pound. Slice across the grain into thin slices Moist-heat cooking (braising) in oven for 2 to 3 hours or in a slow cooker for pot roast	<ul style="list-style-type: none"> Cracked Peppercorn Herb Roasting Rub Onion Powder Garlic Salt Brown Gravy Mix Slow Cookers Savory Pot Roast Seasoning Bag 'n Season® Pot Roast 	<ul style="list-style-type: none"> Herbed Roast Beef Bag 'n Season Pot Roast
Beef Brisket, fresh or corned	Cook on stove top for corned beef Moist-heat cooking (braising) in oven for 2 to 3 hours or in a slow cooker	<ul style="list-style-type: none"> Mixed Pickling Spice Bag 'n Season® Pot Roast Slow Cookers Savory Pot Roast Seasoning 	<ul style="list-style-type: none"> Corned Beef and Cabbage Corned Beef and Cabbage
Top Sirloin Steak, boneless	Marinate or sprinkle with seasoning, then grill or broil Cut into strips for Asian stir-fries and Mexican dishes Cube for kabobs or stew	<ul style="list-style-type: none"> Grill Mates® Marinade Mixes Grill Mates® Seasoning Blends Grill Mates® Steak Rub Grill Mates® Montreal Steak Seasoning Grinder Steakhouse Seasoning Grinder Broiled Steak Seasoning Garlic Salt Smokehouse Ground Black Pepper Worcestershire Ground Black Pepper Blend Ground Ginger Fajita Seasoning Mix Grill Mates® Marinade Mixes Grill Mates® Marinade Mixes Beef Stew Seasoning Mix 	<ul style="list-style-type: none"> Cuban Style Marinated Steak Tequila Lime Steak Our Favorite Steak Ginger Pepper Steak Sizzling Fajitas Beef and Vegetable Skewers Easy Beef Stew
Flank Steak	Marinate or sprinkle with seasoning, then grill or broil. Slice across the grain into thin slices Cut into thin strips for Asian stir-fries and Mexican dishes	<ul style="list-style-type: none"> Grill Mates® Marinade Mixes Grill Mates® Seasoning Blends Grill Mates® Steak Rub Grill Mates® Montreal Steak Seasoning Grinder Steakhouse Seasoning Grinder Broiled Steak Seasoning Garlic Salt Smokehouse Ground Black Pepper Worcestershire Ground Black Pepper Blend Ground Ginger Fajita Seasoning Mix Grill Mates® Marinade Mixes 	<ul style="list-style-type: none"> Mesquite Marinated Flank Steak Mid-Atlantic Grilled Flank Steak Stir-Fried Beef and Broccoli Fired Up Southwest Fajitas
Top Round Steak (London Broil) or Bottom Round Steak (Western Griller)	Marinate or sprinkle with seasoning, then grill or broil. Recommend cooking to no more than medium-rare doneness. Slice across the grain into thin slices	<ul style="list-style-type: none"> Grill Mates® Marinade Mixes Grill Mates® Seasoning Blends Grill Mates® Steak Rub Grill Mates® Montreal Steak Seasoning Grinder Steakhouse Seasoning Grinder Broiled Steak Seasoning Garlic Salt Smokehouse Ground Black Pepper Worcestershire Ground Black Pepper Blend 	<ul style="list-style-type: none"> Herb Marinated Steak Zesty Red Wine and Herb Steak
Skirt Steak (Fajita Meat)	Marinate, then grill or broil. Typically used for fajitas in the Southwest. Slice across the grain into thin slices	<ul style="list-style-type: none"> Fajita Seasoning Mix Grill Mates® Marinade Mixes 	<ul style="list-style-type: none"> Sizzling Fajitas
Hanger Steak (Hanging Tender Steak or Onglet) or Round Sirloin Tip Center Steak or Shoulder Top Blade Steak (Flat Iron) or Shoulder Petite Tender Steak or Shoulder Center Steak (Ranch Steak)	Sprinkle with seasoning, then grill, broil or pan-fry. Recommend cooking to no more than medium-rare doneness	<ul style="list-style-type: none"> Grill Mates® Seasoning Blends Grill Mates® Steak Rub Grill Mates® Montreal Steak Seasoning Grinder Steakhouse Seasoning Grinder Broiled Steak Seasoning Garlic Salt Smokehouse Ground Black Pepper Worcestershire Ground Black Pepper Blend 	<ul style="list-style-type: none"> Savory Montreal Steak Rub
Ground Beef	Crumble and cook in a skillet for chili, Mexican dishes, spaghetti sauce and casseroles Grill, broil or pan-fry for burgers Shape into meatballs and pan-fry Form into a meat loaf and bake	<ul style="list-style-type: none"> Chili Seasoning Mix Slow Cookers Chili Seasoning Taco Seasoning Mix Burrito Seasoning Mix Enchilada Sauce Mix Italian-Style Spaghetti Sauce Mix Sloppy Joe Seasoning Mix Grill Mates® Hamburger Seasoning Grill Mates® Montreal Steak Seasoning Grinder Swedish Meatballs Seasoning & Sauce Mix Meat Loaf Seasoning Mix Bag 'n Season® Meat Loaf 	<ul style="list-style-type: none"> Hearty Chili Roni Greek-Style Skillet upper Fiesta Tacos Pizza Slider Burgers All American Burgers Sloppy Joe Meatball Subs Easy Swedish Meatballs Classic Meat Loaf Back-to-School Mini Meat Loaves