Article Side

Cuts in beef that makes a difference for each dish!

by Samantha Kirk

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Meat like beef has different cuts which made in a certain way will taste its best. Here are some of the cuts in beef to give a better knowledge in cooking beef.

The primal cuts of beef are largely divided in to large divisions. These huge chunks of beef is then further divided and sold as steaks and other popular dish cuts. There is something called a â€œsideâ€• in beef, this as the word suggests literally means it is one side of the beef meat that is cut through the backbone. The more tender cuts of the beef come farther than the horns and hoof. The first cut is the beef chuck; neck, shoulder blade and upper arm come under this cut. The meat from this part is tough and it comes with a lot of connective tissue. This part of meat is really good for a dish that is slowly cooked. Example, a beef stew or a pot roast. It can also be used as ground beef which is commonly used for patties.

The beef rib is the next cut. This is cut from the center section of the rib and can be used for a tasty rib roast. This part of the flesh is a little tender and can be used for any type of dry beef dish. Brisket is a cut that comes above the leg. It is another part of the meat that is tough and can be used for pot roasts. Beef plate comes below the rib cut and next to brisket. It contains the short ribs and skirt stake. This part of meat is really good for braising and can be used for making ground beef. Beef shank is the leg of the animal. This part of meat is very tough and with a lot of connective tissues. There are two shanks in an animal and the meat can again be used for slow-cooking dishes. Short loin is a part of meat that comes next to the rib cut. It is the most desirable part of the meat as it is both succulent and tasty and is considered a delicacy by many. It contains the T-bone, strip loin or famously called the loin steaks and the Porterhouse steak. Cooking in dry heat is the best way to make this meat.

Beef sirloin and tenderloin come next to short loin. Beef sirloin is a very tender cut of beef and this part of the beef will be the best choice for barbecuing and roasting. Beef tenderloin is the finest cut of meat. This part of meat is found inside the loin. The best way to cook this meat is through grilling and broiling which requires only dry heat. Beef flank is a part of meat that is often grilled. Beef flank can toughen up when cooked this way; due to this the meat is marinated for hours. The meat can also be cooked through the braising method. The beef round is the meat that comes last. The cut is almost a lean cut and also the meat can be very tough. This meat can be used for making a pot or any other dish that requires a moist heat. The traditional cube steak is taken from this cut of meat.

These are some of the cuts of meat. As you can see certain cutâ€™s meat is tough and other cuts are tender. So buy a cut of meat suitable for the dish that you are going to make to give a better texture to the meat and for it to taste better. Nowadays, people are more and more aware about which part of meat is best for a particular method ofcooking, thanks to the increasing popularity of food channels. There are special food and travel channels that can be subscribed through the Deals that are offered by the cable providers.

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Samantha Kirk is a freelance writer. She loves to cook and often subscribe for a lot of travel and

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