



Elk Meat Cuts



THE SADDLE CUTS

The most traditional of venison cuts, the Saddle contains two rib racks, two strip loins, two shortloins and two tenderloins.

8 RIB RACK

Use: Roasts, chops or cutlets



8 RIB RACK

STRIPLOIN/SHORTLOIN

Use: Steaks, medallions, noisettes, toasts, stir-fries



STRIPLOIN

TENDERLOIN

Use: Steaks, medallions, noisettes, toasts, stir-fries



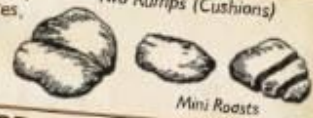
TENDERLOIN

THE DENVER LEG CUTS

The hind leg is comprised of four sub-primal muscles that can be broken down into restaurant-ready cuts, or bought further de-sinewed and trimmed as the Denver Leg.

RUMP (SIRLOIN BUTT)

Use: Medallions, noisettes, butterfly steaks, mini roasts



Two Rumps (Cushions)

Mini Roasts

TOP ROUND (TOPSIDE)

Use: Medallions, noisettes, steaks, roasts



Short (Side) Fillet

Cushion

Medallions or Steaks Medallions

KNUCKLE

Use: Medallions, butterfly steaks, steaks, roasts



Trim Knuckle Eye Cap

Stir fry Steaks, Medallions, Butterfly Steaks Whole Pieces

BOTTOM ROUND (SILVERSIDE)

Use: Medallions, roasts, butterfly steaks, long steaks, noisettes



Trim Eye Round Flat (Cushion)

Stir fry Whole Pieces Medallions, Noisettes

OSSO BUCCO

Use: Slow cooking and braising



FLANK STEAK

Use: Quick grills, fajitas, stir fry

