

Cookery

For cooking in a conventional

Dry Heat–Tende

Broiling*

Primal Cut	Retail Cut	Appro Thickr
Chuck	Chuck Blade	3/4 in
	Steak	1 in
	(high quality)	1 1/2 in
Rib	Rib Eye	1 in
	Steak	1 1/2 in
		2 in
	Rib Steak	1 in