

OAK HILL ANGUS CUSTOM BEEF CUTS

Oak Hill Farm
Avella, PA
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Oak Hill Farm breeds Angus cattle using the most advanced genetics. All our calves are born and raised right here on Oak Hill Farm. Our beef is aged, cut and wrapped at a local USDA-inspected fabricating facility. Cuts are vacuum-sealed and frozen. Oak Hill beef is sold by the pound, in single packages or as a Beef Bundle. A Bundle is an assortment of steaks, roasts and ground beef.

Steaks

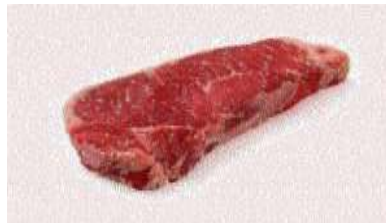


Delmonico (Ribeye)

1 inch thick--2/pkg.--1.5lb./pkg

Rich, juicy and full flavored

[Ribeye steaks with Balsamic Mushroom Sauce](#)

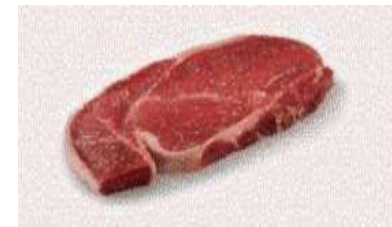


New York Strip

1 inch thick--2/pkg.--1.5 lb./pkg.

Tender, lean, perfect for grilling

[Carne Asada-Grilled Steaks with cumin, garlic & lime](#)

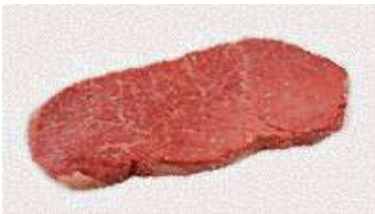


Top Sirloin Steak

1 inch thick--1/pkg.-- .5-1 lb./pkg.

Lean, juicy and flavorful. Grill or saute.

[Lemon Pepper Beef Top Sirloin Salad](#)



London Broil (Top Round)

1 inch thick--1/pkg.--1-1.5 lb./pkg.

Marinate & Grill Hot, or Slow Cook. Cut thin.

[Sweet Heat Bourbon London Broil](#)



Flank Steak

1/pkg. -- 1.5-2 lb./pkg.

Intense flavor. Marinate & grill or slice thin & stir-fry.

[Dijon Flank Steak](#)



Skirt Steak

1/pkg.--1 lb./pkg.

Robust flavor. Marinate & Grill Hot

[Grilled Skirt Steak Salad](#)

Steaks -- Newer Cuts



Chuck Eye Steak

1" thick--2/pkg.--1-1.5 lb./pkg.

Richly marbled & flavorful.

Marinate & Grill or Saute.

[Pepper-rubbed Beef Chuck Eye Steak](#)



Chuck Filet Steak

.6-1 lb--1/pkg.

Lean cut. Slow cook. Slice thin

[Braised Chuck Filets with Tomato, Garlic](#)



Culotte Steak (Top Sirloin cap)

.6-1 lb., 2/pkg.

Well marbled, juicy and savory.

Easy to prepare on the grill.

[Culotte Steaks w/ Sauted Wild Mushrooms](#)



Denver Cut

1" thick--.6-.8 lb./pkg.--1/pkg.

4th most tender muscle. Juicy, rich beefy taste.

Marinate & Grill Hot or Saute.

[Sierra Steak with mushroom thyme sauce](#)



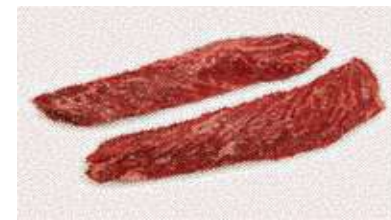
Flat Iron

.5-1 lb.--1/pkg. Second most tender cut.

Well marbled, richly flavored and juicy.

Grill/saute to no more than medium doneness.

[Beef Steak al Forno](#)



Hanger Steak (Butcher's Steak)

.5-1 lb.--1/pkg.

Very robust flavor. Marinate. Grill Hot

to Medium rare or Medium doneness.

[Sweet Tamarind Chili Steak](#)



Shoulder Petite Tender (Teres Major)

.6-.8 lb.--1/pkg. One of the most tender cuts.

Lean but Juicy. Grill, roast or saute.

[Steak Diane](#)



Sierra Cut (Chuck Flank)

1-2 lb.--1/pkg.

Robust beef flavor. Marinate-grill/broil.

[Sierra Cut with Mushroom Thyme Sauce](#)



Sirloin Bavette (Sirloin Flap)

1.5 lb.--1/pkg.

Robust flavor like skirt steak. Marinate and grill.

[Jerk Spiced Sirloin Flap Steak](#)

Roasts



Chuck Center Roast

2-2.5 lb.

The classic pot roast. Braise to bring out the moist, tender beefy flavor.

[Garlic, Pepper-Crusted Beef Roast w/Balsamic Sauce](#)



Eye of Round Roast

Sold as a half, about 1.5 lb.

Lean, flavorful cut, sliced thin for deli roast beef.

[Deliciously Bold Eye of Round Roast](#)



Rump Roast

2-3 lb.

Lean. Braise/slow cook or oven roast and slice thin.

[Garlic Herb Crusted Beef Roast](#)



Sirloin Tip Roast

2.5 lb.

Boneless, lean cut. Best roasted and carved into thin slices.

[Beef Roast with Green Beans and Onions](#)



Tenderloin

Sold as a **Half Filet** (1.5 lb.) or as **Medallions**.

Very tender, lean and succulent with mild flavor.

Grill, roast or saute.

[Bacon Wrapped Tenderloin with Maple and Rosemary](#)

Roasts -- Newer Cuts



Ranch Roast

1.5 lb. Single muscle cut from the chuck shoulder.

Braise for a very tender roast with robust beefy flavor or oven roast and slice thin.

[Mediterranean Beef Pot Roast](#)



Tri-Tip Roast (from the Sirloin)

2 lb. A popular cut on the West Coast.

Fairly tender, juicy, rich beef flavor. Grill or roast with moisture, then cut across the grain.

[Glazed Tri-Tip Roast with Creamy Gorgonzola Sauce](#)

Other Cuts



Angus Ground Beef

85-90% lean. 1 lb./pkg.
Twice ground from a single animal.
Versatile, flavorful and economical.
[Toasty Grilled Beef and Cheese](#)



Brisket

Sold as a half (4.5-6.5 lb.)
A flavorful cut that becomes tender when
cooked slowly, at low temperature.
[Beef Brisket with Carrots and Dried Plums](#)



Chipped Steak

1 lb./pkg. 1/8 inch slices from Top Round.
Ideal for Philly Beef Cheese Steak
sandwiches. Leftovers in chili, sauces &
[Shredded Beef and Egg Quesadillas](#)



Chuck Short Ribs

5 or 10 inches long, 2.5-3 lb./pkg.
Full beefy flavor. Slow roast for a succulent,
fall-off-the-bone treat.
[Balsamic Braised Short Ribs w/Creamy Polenta](#)



Country-style Ribs

4-5 inches long, 1.5-2 lb./pkg.
Meaty, boneless ribs, best slow cooked or
slow cooked and finished on the grill.
[Sweet and Spicy Orange Beef](#)



Liver

Sliced, 1 lb./pkg. Saute for a nutritional
powerhouse packed with B vitamins, protein, zinc,
copper, iron and even vitamin C.



Marrow Bones

3 inch pieces--2-3 lb./pkg.
Roast or braise for Beef Stock



Oxtail

2 inch sections, 1.5 lb./pkg.
Roast then slow cook in liquid along with
Shank Cross-cuts for a nourishing Beef Broth



Shank Cross-cut

2 lb. -- 2/pkg.
Flavorful, lean, very tender when braised
slowly. Ideal for Osso Buco or Beef Broth.
[Beef Osso Buco](#)

Weights are approximate.
Recipes and images from:

<https://www.certifiedangusbeef.com>

and

<https://www.beefitswhatsfordinner.com>