

MORIARTY MEATS

Tailored Whole Animal Butchery

Beef Hindquarter/L'Arriere de Boeuf

The hindquarter of beef contains most of the steaks and roasts that everyone loves. While the forequarter is arguably more flavorful because the muscles work harder, the hindquarter undoubtedly yields more tender cuts across the board. Although staple cuts such as tenderloin, Ribeye, and strips are enjoyable to eat, there are so many other cuts to discover—and once attuned to them, a knowledgeable carnivore will assuredly begin to search for these alternatives in place of the old main stays. And save tons of money by doing it!

The following list details the American/French names of the larger primals/muscle groups cut from the hindquarter.

Plate/Le Milieu et L'arrière de Caparaçon

Flank steak/Bavette d'flanchet: steak (frozen at time of slaughter)

Sirloin flap meat/ Bavette d'aloiau: steak

Skirt steak/ Le hampe: steak

Loin/ L'Aloyau Déhanché

Strip loin/ Le faux filet: steaks (bone-in/boneless) roasts (sans tenderloin bone-in/boneless)

Tenderloin/ Le filet: steaks, whole, roasts (the loin and tenderloin can also be left whole for T-bone and porterhouse cuts)

Rib/ Le Milieu de Train de Côte

Export rib/ Le milieu de train de côtes: steaks (bone-in/boneless) roasts (bone-in/boneless)

Ribeye Cap/ Dessus de côte: braise/stew, grind

Sirloin/ La Hanche

Tri-tip/ L'Aiguillette barrone: bistro steak, roast

Top sirloin/ Le rumsteack: steaks, roasts, grind

Sirloin Cap/ Aiguillete de rumsteack: bistro steaks, grind

Round/ La Cuisse

Hindshank/ Le jarret: stew, braise/stew, osso bucco

Top round/ La tende de tranche: steaks, roasts, grind

Top round flap/ Le dessus de tranche: bistro steak, grind

Pinball steak/ L'Araignée: steak

No equivalent/ La poire: steak

No equivalent/ Le merlan: steak, grind

Eye round/ Le rond de gîte à la noix: braise/stew steaks, cubed, grind

Bottom round/ Le gîte à la noix: braise/stew, cube steak, roast, grind

Heel/ Le nerveux de gîte à la noix: braise/stew, grind

Sirloin tip/ La tranche grasse: steaks, grind

Offal/ Les Abats – all frozen at slaughter

Oxtail/ La queue: braise

Hanger steak/ L'Onglet: steak whole

Kidney/ Le rognon: whole (with or without fat)

Liver/ Le fois: steaks or whole

Tallow/ Le gras: cubed or whole