



# BEEF IDEATION GUIDE: TOP SIRLOIN BUTT



GO FROM  
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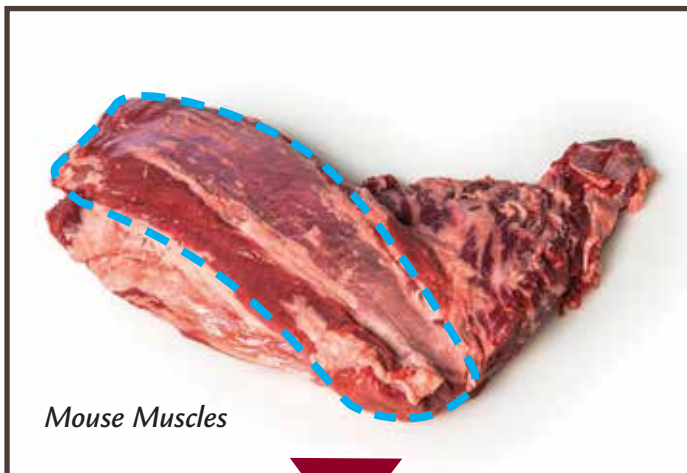
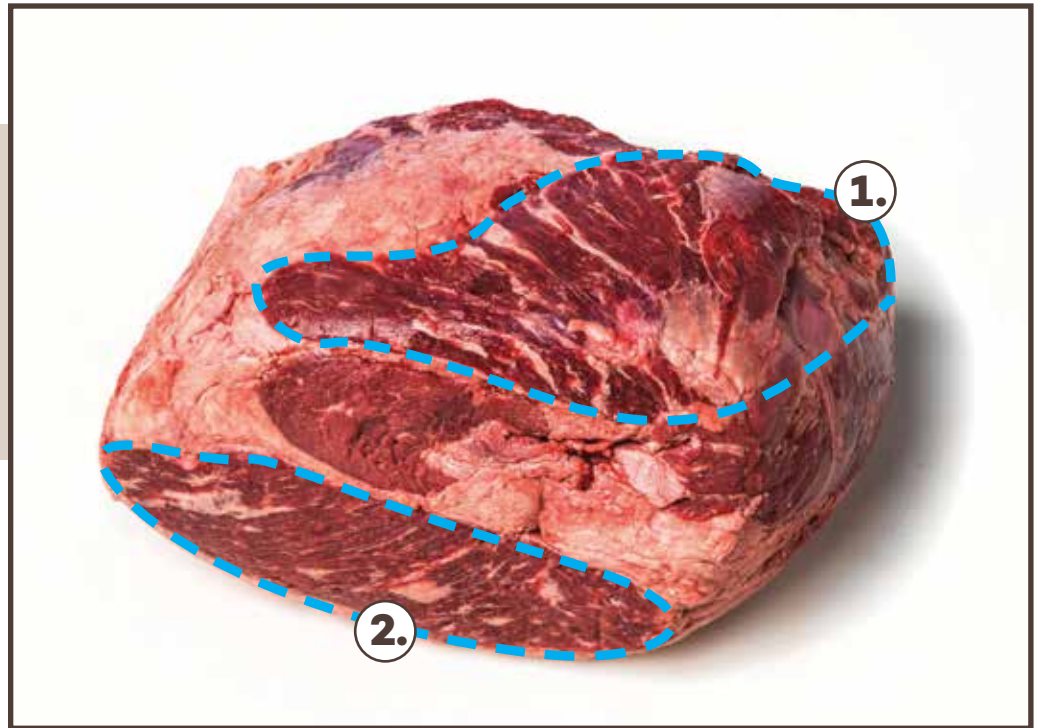


TO THIS:



## Top Sirloin Butt

1. Remove mouse muscles
2. Remove cap/  
coulotte muscle



## Mouse Muscles

Remove seam from mouse muscle group to merchandize Top Sirloin Tender (*gluteus accessorius*). Grill or roast.



## MEAT MINUTES

Watch a meat scientist walk through the top sirloin break down.

[Click here for video.](#)



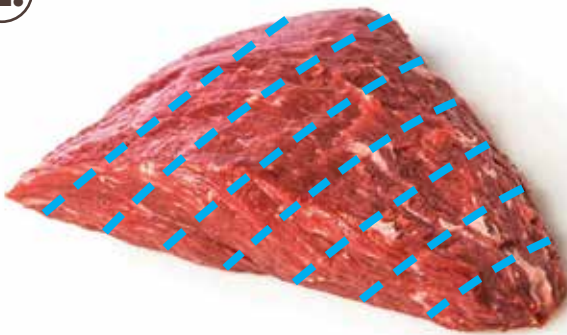
## Coulotte

1. Coulotte, fat-on, silver skin-on
2. Coulotte, denuded  
*Roast or grill. Cut across the grain when serving.*
3. Cut across the grain for Coulotte Steaks.  
*Grill.*

1.



2.



3.



4.



4. Remove seam(s) from remaining top sirloin butt. Cut Filet of Sirloin Steaks and Baseball Steaks, or leave whole for Sirloin Chateau.

Top Sirloin Butt provides several great steak and roast options.



# TOP BUTT MENU IDEAS

## APPETIZERS

- Black Garlic-Basted Coulotte Kababs
- Grilled and Sliced Top Sirloin Quesadillas with Grilled Peppers, Onions, Pico de Gallo and Jalapeño Jack Cheese

## SALADS AND BOWLS

- Vietnamese-Style Spaghetti Squash Bowl with Marinated Sirloin Steak Strips
- Red Curry Bowl with Sirloin Steak Bites, Brown Rice, Wilted Cabbage and 1,000-Year-Old Egg
- Grilled Sirloin Panzanella Salad with Tomato Vinaigrette
- Moroccan Coulotte Steak Salad with Chermoula and Quinoa Blend

## STEAKS AND ENTRÉES

- Brown Butter Sirloin Steak with Smoked Garlic Mashed Potatoes and Cipollini Onions
- Chipotle-Coffee-Rubbed Coulotte Steak with Grilled Corn Salad and Roasted Tomatillo Polenta
- Coulotte Sheet Pan Fajitas with Teff Tortillas, Mango Salsa and Black Coconut Rice
- Chinese Five-Spice Sirloin Steak with Oranges and Sesame Broccoli
- Sirloin Steak Benedict with Poached Egg, Hollandaise Sauce, Caspian Sea Caviar and Potato Rösti



Korean Fried Beef Bites, Drizzled in Honey Gochujang Sauce



Surf and Turf Oven-Roasted Sirloin Filet with Bay Scallops and Steamed Asparagus



Center-Cut Top Sirloin Chateaux Roast with Garlic, Rosemary and Cracked Black Pepper





# OUR BRAND'S PROMISE

- Consistent quality
- Highest level of brand integrity
- Directly impacts more family farms and ranches than any other beef brand

## THE ORIGINAL

Passion and pride led a group of family ranchers to create the *Certified Angus Beef*® brand in 1978. It's the world's first premium brand of beef and the only beef brand owned by the American Angus Association®.

As a nonprofit, **we unite a collection of local farming and ranching families** to deliver consistent, high-quality beef with superior taste to you.



Schroeder Family, Clarence, IA



Picket Fence Farm, Grayslake, IL



Yon Family, Ridge Spring, SC

From the beginning to now, a board of **Angus cattle ranchers leads this brand.**



1978



NOW

We are focused on ensuring partners like you succeed. That's what drives our mission and ultimately the livelihood of family farmers and ranchers. We are grass roots in every sense of the word.



# THE BEST FOR YOU...

**Quality and Consistency:** Every cut of beef is incredibly juicy, exceptionally tender and full of flavor. Plus, you can rely on the product's availability year-round with consistency in quality and pricing.

**Availability:** It's the only beef brand available from 32 meat packers, both national and single-source suppliers, allowing you to choose the best product to meet your needs.

**Stability:** A wide selection of cuts from every primal ensures price stability in the market, making classic steaks and innovative cuts attainable and the ideal canvas for your creativity.



Tiffany Family, Herington, KS



Sitz Family, Harrison, MT



Moore Family, Charleston, AR

# ...AND OUR FAMILY RANCHERS

**Value:** Families targeting the brand's high standards have more options than ever to market their cattle, which helps them generate more value than any other beef brand.

**Premiums:** We directly work with Angus farmers and ranchers to target quality. They earn a premium for raising high-quality beef meeting our exacting standards.

**Sustainability:** Focusing on quality, while caring for their cattle and the land, means Angus families can sustain their way of life and pass this heritage on to the next generation.

# WITH INTEGRITY...

We track our beef all the way to the consumer to ensure the integrity of our product, logo and brand name. You can be confident that when you see our logo or brand name, it has met our stringent standards. That consistent quality and integrity is essential to customer satisfaction and ultimately your success.

WELCOME TO THE



# CULINARY CENTER



WOOSTER, OHIO



It's your place to discover cutting-edge butchery, explore culinary possibilities and build your beef business. It's where groups from all areas of the meat community gather to learn something new, whether that be from one of our meat scientists, chefs or marketers, or from a peer. It's where we can't wait to see you next.

Learn more by visiting [The Culinary Center website](#), or by following us:



[CertifiedAngusBeef](#)



[CABCulinaryCenter](#)

Also look for #CertifiedAngusBeef, #BestAngusBeef and #CABCulinaryCenter.

