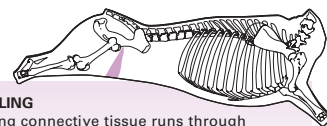


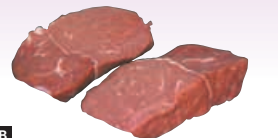

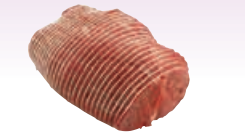

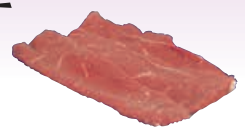










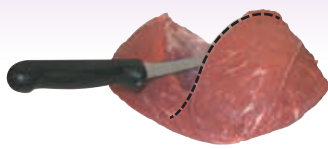
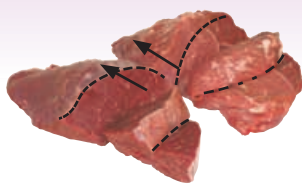










# BOTTOM SIRLOIN BALL TIP







 <p>(DENUDED)</p> <p><b>185B</b></p>	<p><b>COMMON NAMES:</b> Knuckle, Thick Flank</p> <p><b>MUSCLE COMPOSITION:</b> Consists of the <i>Rectus femoris</i>, <i>Vastus lateralis</i>, <i>Vastus medialis</i>.</p> <p><b>POINTS REQUIRING SPECIFICATION:</b></p> <ul style="list-style-type: none"> <li>• Removal or retention of fat and membrane (peeled or denuded)</li> <li>• Minimal external fat</li> <li>• Options to purchase split</li> <li>• Options to purchase steaked and jarcarded</li> <li>• Weight range</li> <li>• Packaging requirements</li> </ul> <p><b>WEIGHT RANGE:</b> 3 – 6 lb / 1.4 – 2.7 kg</p>	<p><b>CHARACTERISTICS</b></p> <ul style="list-style-type: none"> <li>• From the bottom sirloin butt at the posterior end of the knuckle (sirloin tip)</li> <li>• High yield with minimal external fat</li> <li>• Well marbled and fine grained but aging a minimum of 14 days is key to ensuring tenderness</li> <li>• Also well suited for mechanical tenderizing</li> <li>• Economically priced, this cut makes an excellent candidate for price sensitive menu applications and processed items (i.e. mechanically tenderized and tumbled)</li> </ul>	<p><b>HANDLING</b></p> <ul style="list-style-type: none"> <li>• A long connective tissue runs through the centre and should be removed before portioning or cooking</li> <li>• Can be portioned into steaks after muscle is split and connective tissue is removed</li> <li>• Seasoned and roasted, yields a quick roast suitable for lunch or dinner specials</li> </ul>
<p><b>BOTTOM SIRLOIN BALL TIP</b></p>			

CLASSIC CUTS			
  <p><b>1185B</b></p> <p><b>BOTTOM SIRLOIN TIP MARINATING STEAKS</b></p>	  <p><b>BOTTOM SIRLOIN TIP OVEN ROAST</b></p>	  <p><b>BOTTOM SIRLOIN TIP FAST-FRY STEAKS</b></p>	  <p><b>BALL TIP ROAST</b></p>
  <p><b>BALL TIP SIRLOIN STEAK</b></p>	  <p><b>BALL TIP MARINATING STRIPS</b></p>	  <p><b>BALL TIP DICED BEEF</b></p>	

CUTTING	
 <p>1. Cut along natural seam to split in two.</p> <p>--- CUT LINE</p>	 <p>2. Cut steaks across the direction of the grain.</p> <p>--- CUT LINE ← GRAIN DIRECTION</p>

MERCHANDISING OPTIONS			
  <p><b>SIRLOIN TIP MARINATING MEDALLIONS</b></p>	  <p><b>BOTTOM SIRLOIN TIP QUICK ROAST</b></p>	  <p><b>BOTTOM SIRLOIN TIP MARINATING STIR-FRY STRIPS</b></p>	  <p><b>BOTTOM SIRLOIN TIP MARINATING CUBES</b></p>

TRIM UTILIZATION	
  <p><b>EXTRA LEAN GROUND SIRLOIN</b></p>	  <p><b>STEWING BEEF</b></p>

# Merchandising Options



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PRODUCT DESCRIPTION	CUTTING SPECIFICATIONS	CHARACTERISTICS	MARKETABILITY
  <b>BOTTOM SIRLOIN TIP MARINATING STEAKS</b> <b>1185B</b>	<b>THICKNESS:</b> 1/2" – 3/4" (1.3 – 1.9 cm) <b>PRESENTATION:</b> Flat end down, sliced end to end	<ul style="list-style-type: none"> <li>Moderately tender</li> <li>Visually lean</li> <li>Positive consumer perception</li> </ul>	<ul style="list-style-type: none"> <li>Economical and convenient grilling option when offered with quick marinade</li> <li>Smaller portions</li> </ul>
  <b>BOTTOM SIRLOIN TIP OVEN ROAST</b>	<b>SIZE/SHAPE:</b> Can be sold as purchased or portioned <b>PRESENTATION:</b> Jet-net or tie as whole piece	<ul style="list-style-type: none"> <li>Visually lean</li> <li>Tender and flavourful</li> <li>High yield return</li> </ul>	<ul style="list-style-type: none"> <li>Small portion sizes</li> <li>Affordable</li> <li>Easy to prepare</li> </ul>
  <b>BOTTOM SIRLOIN TIP MARINATING STEAKS</b>	<b>THICKNESS:</b> 1/2" – 3/4" (1.3 – 1.9 cm) <b>PRESENTATION:</b> Seamed into single muscles, sliced across the grain	<ul style="list-style-type: none"> <li>Moderately tender</li> <li>Visually lean</li> <li>Positive consumer perception</li> </ul>	<ul style="list-style-type: none"> <li>Economical and convenient grilling option when offered with quick marinade</li> <li>Smaller portions</li> </ul>
  <b>BOTTOM SIRLOIN TIP FAST-FRY STEAKS</b>	<b>THICKNESS:</b> 1/16" – 1/4" (.16 – .64 cm) <b>PRESENTATION:</b> Shingled top to bottom	<ul style="list-style-type: none"> <li>Visually lean and very flavourful</li> <li>Positive consumer perceptions for taste and tenderness</li> <li>High yield return</li> </ul>	<ul style="list-style-type: none"> <li>Meets demands for convenient items</li> <li>Affordable portion costs</li> </ul>
  <b>SIRLOIN TIP MARINATING MEDALLIONS</b>	<b>THICKNESS:</b> 1 1/2 – 2 inches (3.8 – 5 cm) <b>PRESENTATION:</b> Single muscle improves tenderness. Smaller, thicker premium cut	<ul style="list-style-type: none"> <li>Moderately tender</li> <li>Thicker cut provides enhanced cooking control</li> </ul>	<ul style="list-style-type: none"> <li>Smaller portions</li> <li>Competitive price point</li> <li>Visually lean</li> <li>Medallion cuts are a perfect choice for changing appetites and lifestyle choices</li> </ul>
  <b>BOTTOM SIRLOIN TIP QUICK ROAST</b>	<b>SIZE/SHAPE:</b> Solid muscle portions only, 1 – 1 1/2 lb (450 – 700 g) max weight, cylindrical shape for even cooking <b>PRESENTATION:</b> Jet-net across grain for consistency	<ul style="list-style-type: none"> <li>Visually lean</li> <li>Tender and flavourful</li> <li>High yield return</li> </ul>	<ul style="list-style-type: none"> <li>Excellent for service case operations</li> <li>Convenient meal plan option</li> <li>Smaller portions</li> <li>Marketable to small families</li> </ul>
  <b>BOTTOM SIRLOIN TIP MARINATING STIR-FRY STRIPS</b>	<b>SIZE/SHAPE:</b> Strips 2" (5 cm) length <b>PRESENTATION:</b> Strips with stir-fry vegetables or plain	<ul style="list-style-type: none"> <li>Visually lean and very flavourful</li> <li>Positive consumer perceptions for taste and tenderness</li> </ul>	<ul style="list-style-type: none"> <li>Stir-fry – popular quick serve option</li> <li>Numerous tie-in options</li> <li>Excellent for service case operations</li> <li>Good choice for stir-fries or pasta</li> </ul>
    <b>EXTRA LEAN GROUND SIRLOIN</b>	<b>PRODUCTION SPECIFICATIONS:</b> <ul style="list-style-type: none"> <li>Must be produced, 100% from sirloin specific primal</li> <li>Produce to desired lean point content</li> </ul>	<ul style="list-style-type: none"> <li>Distinctive flavour and texture</li> </ul>	<ul style="list-style-type: none"> <li>Positive consumer perception</li> <li>Premium product for ground beef category</li> </ul>

## Menu Ideas

Restaurant operators often offer their guests daily or weekly features along with their regular menu items. These features are usually choices not offered on the menu and are available at a special price. Operators want to offer great value, but still want to provide a quality item. The ball tip beef cut fits perfectly in this application; it offers good value and great quality for steak or small roast applications.

*Here are some ideas for interesting ways to serve the ball tip:*

**Cuban and Caribbean themes are a hot trend** – Create a taste of the Islands for your restaurant. Take thick cut marinated ball tip steaks, rub with a jerk seasoning mixture and cube – then team with red and green peppers on a metal kebab, grill and serve on rice with mango salsa.

**For sports theme restaurants** – The “Ball Tip Sirloin” offers a number of creative options with great value for your guests.

**Monday Night Ball Tip Sirloin Night** – A special sirloin rub is applied to these thick cut steaks, then grill and baste in smoky sweet BBQ sauce. Serve with a thick cut onion ring and steak fries and garlic toast. Your sports fans will love it.

**Southern BBQ Ball Tip** – Marinate the ball tip in BBQ sauce, and then roast this small roast slowly. Slice, top with more BBQ sauce and serve on an onion Kaiser bun with your own special coleslaw.

## Beef Brochettes with a Maple Syrup and Apple Cider Glaze

Ingredients				Method
40 pc	40 pc	ball tip sirloin beef, one inch (2.5 cm) cubes (5 lb, 2.2 kg)		1. Assemble the brochettes using the beef cubes, apples, banana peppers and leeks in an alternating method.
5	5	cooking apples, cored, quartered		2. Prepare the glaze by combining the maple syrup, apple cider vinegar and Dijon mustard in a bowl.
5	5	sweet banana peppers, seeded and quartered		3. Sear the brochettes on a hot barbecue for approximately 2 minutes.
3	3	leeks, cut into one inch (2.5 cm) pieces		4. Lower the heat and continue to slowly cook the brochettes to your preference, at the same time basting them with the maple syrup glaze.
3 cups	750 mL	Canadian maple syrup		5. Season to taste with salt and pepper.
2 cups	500 mL	apple cider vinegar		
4 tsp	20 mL	Dijon mustard		
10	10	bamboo skewers (soaked in apple juice for 30 minutes)		
to taste	to taste	salt and medium ground pepper		
Recipe serves 10				Created by Otto Daniels Culinary Team Canada member

