

Garlic and herb-crusted
BEEF EYE ROUND



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ALT NAMES: EYE OF ROUND, EYE ROUND STEAK, BREAKFAST STEAK

FRENCH: OEIL DE RONDE | SPANISH: CUARTO TRASERO

Very lean and economical, beef eye round is a boneless roast that looks like tenderloin but with moderate tenderness. With some culinary finesse – such as marinating, slow cooking or moist heat – this cut can be proudly served as steak, roast, sandwich slices, stew/goulash meat and more.

GENERAL SPECS

- The surface fat is trimmed to ¼"
- No inside, bottom flat or heel meat is left on eye muscle

APPLICATIONS

ROAST/STEAK/STRIPS/SANDWICHES & SALADS/STEW/ROULADE



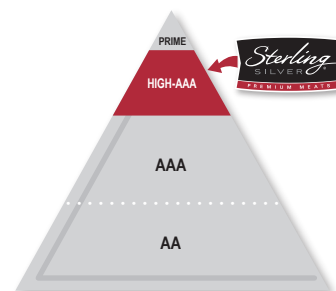
Photo credit: Beef. It's What's for Dinner, www.beefitswhatsfordinner.com

PACKAGING SPECS

C77125: BEEF EYE ROUND

VACUUM-PACKED, 1 PIECE PER BAG | 12 BAGS PER BOX

BOX DIMENSIONS	CUBE	PALLET
23.4375" X 15.8125" X 9.3125"	1.976 CUBIC FT.	5 TIE x 7 HIGH (35 BOXES)



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