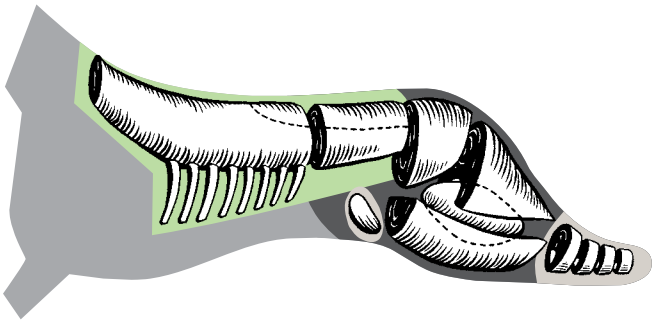




# CERVENA CUTTING TIPS REFERENCE CARD



● THE SADDLE CUTS

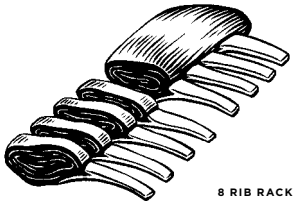
● THE DENVER LEG CUTS

## THE SADDLE CUTS

The most traditional of venison cuts, the Saddle contains two rib racks, two strip loins, two shortloins and two tenderloins.

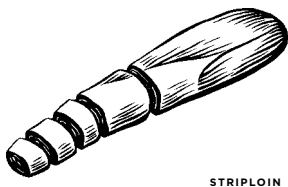
### 8 RIB RACK

Use: Roasts, chops or cutlets



### STRIPLOIN/SHORTLOIN

Use: Steaks, medallions, noisettes, roasts, stir fries



### TENDERLOIN

Use: Steaks, medallions, noisettes, roasts, stir fries



## THE DENVER LEG CUTS

The hind leg is comprised of four sub-primal muscles that can be broken down into restaurant-ready cuts, or bought further desinewed and trimmed as the Denver Leg.

### RUMP (SIRLOIN BUTT)

Use: Medallions, noisettes, butterfly steaks, mini roasts



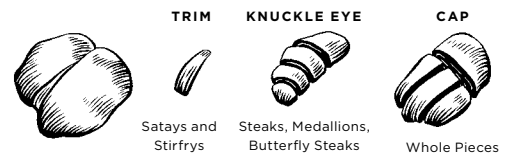
### TOP ROUND (TOPSIDE)

Use: Medallions, noisettes, steaks, roasts



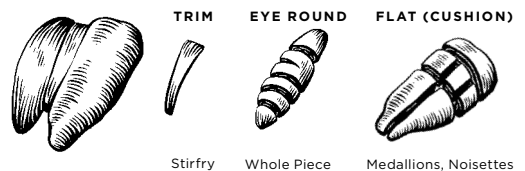
### KNUCKLE

Use: Medallions, butterfly steaks, steaks, roasts



### BOTTOM ROUND (SILVERSIDE)

Use: Medallions, noisettes, butterfly steaks, long steaks, roasts



## OSSO BUCCO

Use: Slow cooking and braising



## FLANK STEAK

Use: Quick grills, fajitas, stir fries

