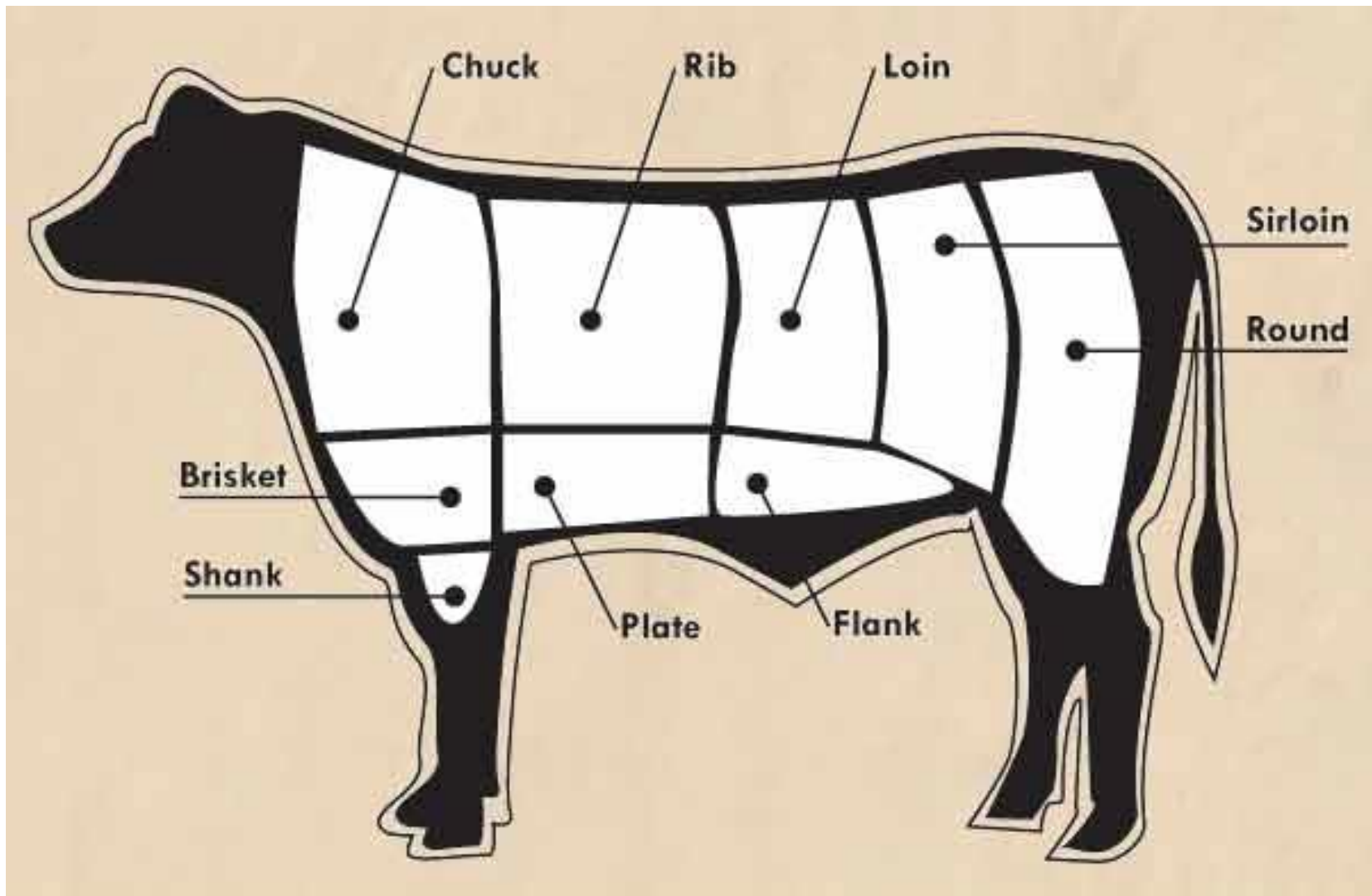


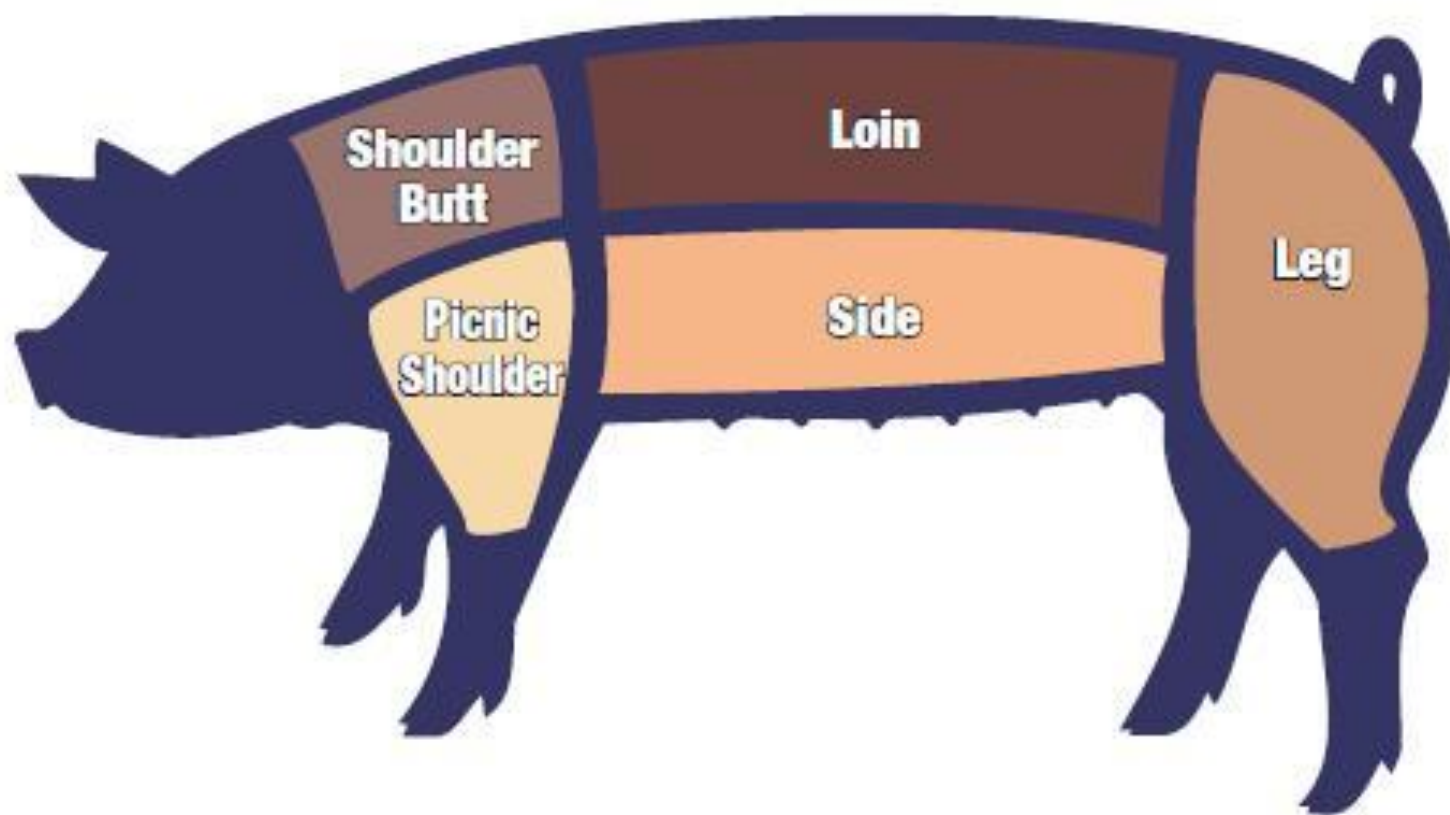
Meals on the Grill

Selecting Retail Cuts

What should you be looking for?

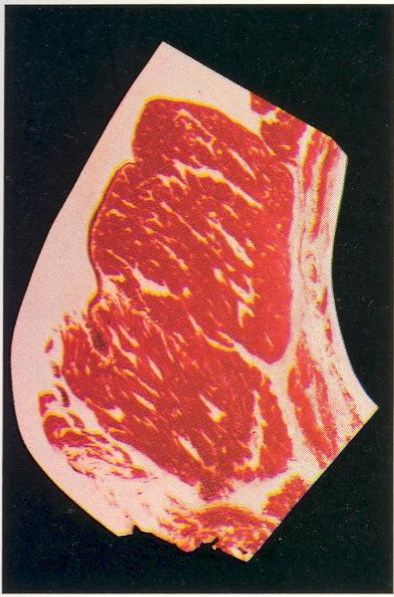
- **Not too thick (needs to cook relatively fast)**
 - **Steaks & Chops**
- **High in potential tenderness**
 - **Muscles of Support**
 - **Rib & Loin**



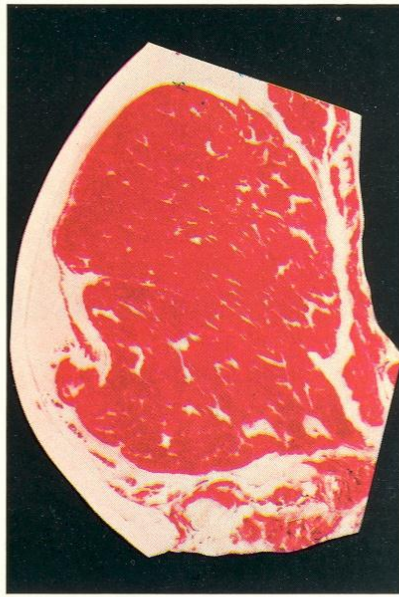


What should you be looking for?

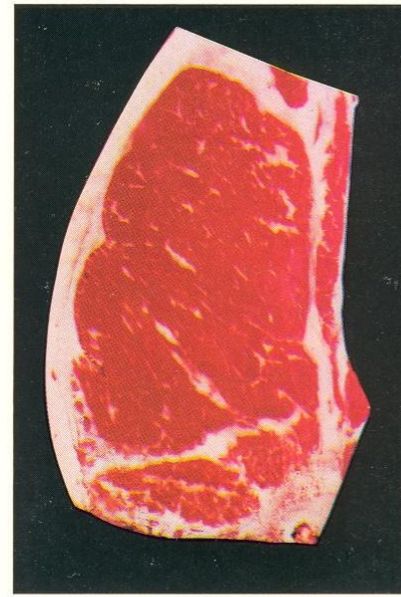
- **High in potential moisture**
- **Moisture comes from fat**
 - **Fat inside the muscle (marbling)**
 - **Little flecks of white**
- **More marbling means more juice and more flavor**



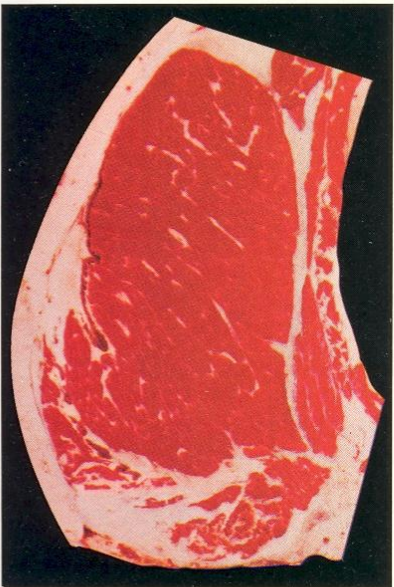
Moderately Abundant



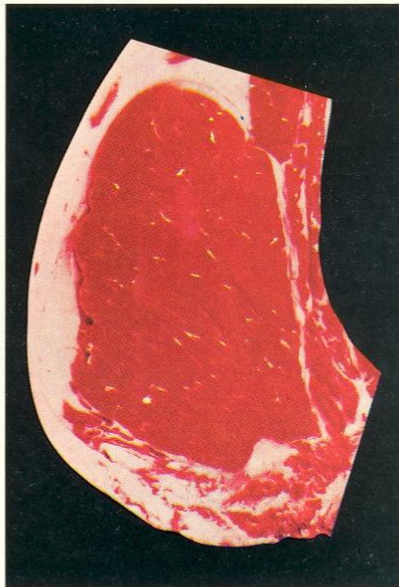
Slightly Abundant



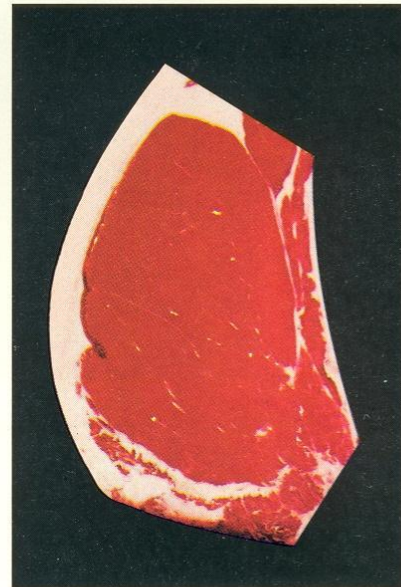
Moderate



Modest



Small



Slight

What should you be looking for?

- **USDA Grades**
 - **Prime, Choice, Select**
- **Branded meat products**

Questions