

## **Veal Cuts**



### **Veal Shoulder Arm Roast**

Veal shoulder arm roast is a shoulder cut containing arm bone, rib bones from the underside, and cross-sections of bones exposed on the face side. The muscles include shoulder, forearm, and a thin layer of lean meat from brisket. It is usually prepared by braising or roasting.



### **Veal Shoulder Arm Steak**

Veal shoulder arm steak has the same structure as veal shoulder arm roast, only cut thinner. The arm steak is a shoulder cut containing arm bone, rib bones from the underside, and cross-sections of bones exposed on the face side. The muscles include shoulder, forearm, and a thin layer of lean brisket. It is usually prepared by braising or roasting.



### **Veal Shoulder Blade Roast**

Veal shoulder blade roast contains blade bone exposed on the cut surface and ribs and backbone from the underside. Muscles include chuck, top blade, and chuck tender. It is usually prepared by braising or roasting.



### **Veal Shoulder Blade Steak**

Veal shoulder blade steak has the same structure as veal shoulder blade roast, except it is sliced thin. It contains blade bone, backbone, and, depending on the thickness, a rib bone. It is usually prepared by braising or panfrying.



### **Veal Breast**

Veal breast is the rear portion of the foresaddle. It contains lower ribs, is quite lean with some fat layered within lean, has elongated muscling, and a scant fat covering. It is usually prepared by braising or roasting.



### **Veal Breast Riblets**

Veal breast riblets are long narrow cuts containing rib bones, a slight fat covering, and some connective tissue layered within lean. It is usually prepared by braising or cooking in liquid.



### **Veal for Stew**

Veal for stew consists of meaty pieces cut into one- to two-inch squares. They may be cut from the shoulder, shank, or round, and are usually prepared by braising or by cooking in liquid.



### **Veal Rib Roast**

Veal rib roast contains ribs six through twelve, rib eye muscle, featherbones, and part of the chine bone. It does not contain tenderloin. It is usually prepared by roasting.



### **Veal Rib Chops**

Veal rib chops contain featherbone, part of the chine bone, and, depending on the thickness, rib bone. The largest muscle is rib eye. Veal rib chops are usually prepared by braising or panfrying.



### **Veal Rib Crown Roast**

Veal rib crown roast is cut from half of the primal rib. It contains ribs six through twelve, which have rib bones trimmed one to two inches from the end. The ribs are curved and tied to resemble a crown when the roast rests on the backbone. Veal rib crown roast is usually prepared by roasting.



### **Veal Loin Roast**

Veal loin roast contains loin and tenderloin muscles, backbone, and a T-shaped fingerbone. It is usually prepared by roasting.



## Veal Loin Chops

Veal loin chops contain backbone and fingerbone. Muscles include the top loin and tenderloin. The presence of tenderloin distinguishes this chop from a rib chop. The size of the chops get smaller as the chops near the rib. Veal loin chops are usually prepared by braising or panfrying.



## Veal Loin Kidney Chops

Veal loin kidney chops contain backbone and featherbones. Muscles include the loin and tenderloin. The side includes the kidneys. The chops also contain cross-sectional cuts of kidney attached by kidney fat. Veal loin kidney chops are usually prepared by braising or panfrying.



## Veal Loin Top Loin Chops

Veal loin top loin chops are the same as veal loin chops, but with the tenderloin removed. They contain backbone and fingerbone, and muscles include the top loin. They are usually prepared by braising or panfrying.



## Veal Leg Sirloin Roast

Veal leg sirloin roast contains portions of hip bone, backbone, and a variety of muscles. It is usually prepared by roasting.



## Veal Leg Sirloin Steak

Veal leg sirloin steak contains portion of backbone and hip bone. The size and shape of the muscles and bones vary. It is usually prepared by braising or panfrying.



## Veal Leg Round Roast

Veal leg round roast is cone-shaped with round leg bone exposed. It contains top, bottom, and eye muscles, and is usually prepared by braising or roasting.



## **Veal Leg Round Steak**

Veal leg round steak is cut from the center of the leg. It contains top, bottom, eye muscles, and a cross-section of leg bones. It has a thin outer covering of fat and skin and is usually prepared by braising or panfrying.



## **Veal Leg Rump Roast**

Veal leg rump roast contains three major round muscles: top round, eye round, and bottom round, separated by connective tissue. It also contains aitchbone and a fat covering on the outer muscle. Irregularly shaped, it is usually prepared by braising or roasting.



## **Veal Cubed Steaks**

Veal cube steak, made from any boneless lean cut of leg, is identified by its square or rectangular appearance. The cube effect is made by a machine that tenderizes the meat mechanically. The steaks are made from several pieces of meat, though all cuts have the appearance of a single piece. Veal cube steaks are usually prepared by braising or panfrying.



## **Veal Cutlets**

Veal cutlets are thin, boneless, very lean slices from the leg. They are usually prepared by braising or panfrying.



## **Ground Veal**

Ground veal is lean meat and trimmings mechanically ground and sold in bulk or patty form. It is usually prepared by braising, panfrying, or roasting.