



# HIGHLAND HOLLOW

## Whole Share Average Take Home: Butcher's Choice

This is a typical yield from a whole beef share. The number and size of a particular cut will vary based upon the size and weight of the cow.

**Please print and mark up a copy of this document to indicate your preferences...** we will make best effort to accommodate them.

**If you send your deposit in the mail, please include your sheet in the envelope. If you pay your deposit using Venmo, please email a copy of your sheet to us.**

- 20-24 ribeyes
- 10-12 chuck eyes
- 8-12 Denver steaks
- 12-16 flat irons
- 4 skirts
- 1 hanger
- 2 flanks
- 2 flaps (bavettes)
- 4 pieces of brisket
- 20-30 short ribs
- 4-8 shoulder London broils
- **CHOOSE: [16-20 T-bones + 4-6 porterhouses + 4-6 2-pack filet] -OR- [20-24 strips + 10-12 2-pack filet]**
- 12-14 sirloins
- 4-6 London broil
- 4-6 top round roast
- 80-100 packages of ground beef
- 10-15 packages of stew/kaboob

**Osso Bucco (shanks), organs, suet, tail, and bones are all included**