

### **Fresh Ground Daily Instore**

Never ground totally or partially "somewhere else" & packaged instore. Check the label for packed time and date on all of our beef blends. No extenders, fillers or preservatives are ever added.

### **Ground directly from whole roasts,**

hand trimmed of excess fat to provide the best flavored ground beef possible.

Stauffers Ground Beef consists of four blends. each from specific cuts that provide their own characteristics.



## The Gournet Cut

## **Ground Prime Rib**

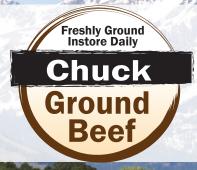
- •75% lean, 25% fat.
- •Ground from nothing but the prime rib, the whole prime rib, creating the most robust flavored ground beef available.
- •Stauffers most frequently merchandises prime rib ground beef as 1/2 lb. and 1/3 lb. Prime Rib Beef Burgers. We also have available Prime Rib Ground Beef, you can make your own burgers or use it in any ground beef recipe.



## The Lean Cut

# **Ground Sirloin**

- •93% lean, 7% fat.
- •Ground from the same piece of beef as sirloin steaks are cut from, hand trimmed of excess fat.
- •Excellent for meatballs and homemade burgers.
- •Great choice from anyone limiting fat in their diet.



## The Flavorful Cut

## **Ground Chuck**

- •84% lean, 16% fat.
- •Ground from hand trimmed chuck and shoulder roasts.
- •Bold beef flavor, excellent for any recipe requiring ground beef.

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## The Value Cut

# **Ground Round**

- •88% lean, 12% fat.
- •Ground from hand trimmed round roasts.
- •Versatile, excellent for meatloaf, meatballs and many other recipes for ground beef.

