



Ground Beef

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 Gourmet 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.



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.

