

TOP SIRLOIN BUTT

The top sirloin butt consists of the Heart of the Rump and the Sirloin Cap. Together they are known as the Top Sirloin Butt. While cut from the loin the top sirloin is nearer to the rump and a little tougher than the other loin cuts. However, the sirloin is full of flavour and one of the most versatile cuts on the bison carcass.

ALIASES: Sirloin, Top Butt

Carmen Creek bison are raised by highly skilled ranchers carefully selected for their commitment to human animal care and environmental stewardship.

PREPARATION:

Two major muscles that need to be separated for effective portioning. High degree of cutting control allows for thick cuts.

BEST COOKING METHODS: Grilling, roasting, sautéing.

MENU APPLICATIONS:

The great flavour profile makes the top sirloin an excellent choice for food service. Thick cut steaks (Baseball cut): Does not require a lot of expertise to provide a great steak experience. Cap Steak: Cut from the culotte muscle, lots of flavour and a great option for a good quality sandwich or breakfast steak. Roast: Great choice slow roasted for a high end buffet item.

SPECIFICATIONS:

Product Name: Top Sirloin Butt

Product Code: 72160

NAMP: 184

Average Piece Weight: 3.0kg/6.61lb

Pieces/Case: 3

Average Case Weight: 9kg/19.84lb

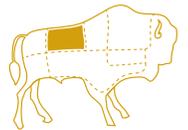
Dimensions: L 20.4375" x W 12.375" x H 6.25"

Ti/Hi: 6 x 8 = 48



LOCATION:

This cut is generated from the top sirloin (NAMP 181A) after the removal of bones and the associated cartilages. Fat coverage ¼".



To ensure that you are buying genuine Carmen Creek Gourmet Bison check for the Carmen Creek label. All vacuum-packed bags are identified with a Carmen Creek Gourmet Bison brand insert.

We value your interest in Carmen Creek Gourmet Bison. If you have a question about our products, or our company as a consumer or a potential retail or foodservice partner, please contact us.

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