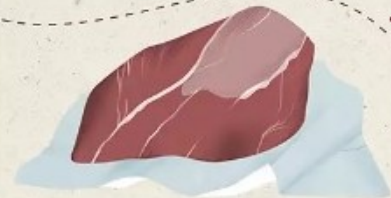
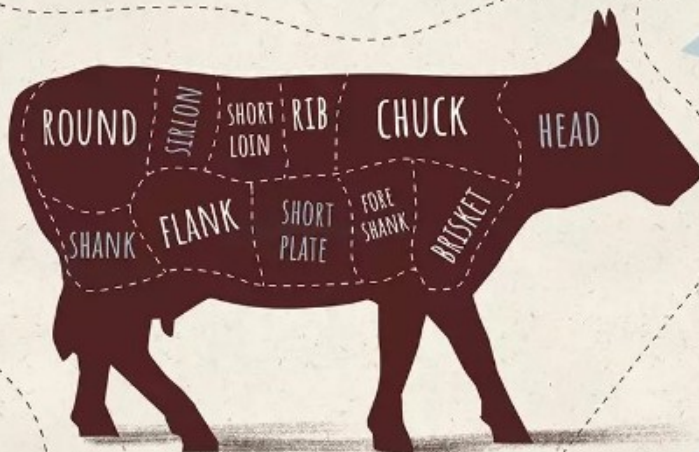
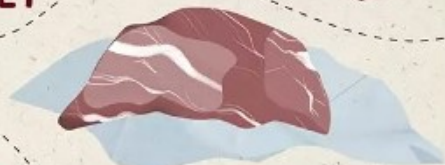




WHAT TO KNOW ABOUT THE SHOULDER CLOD CUT OF BEEF



The top blade, shoulder center, and shoulder tender parts of shoulder clod are used for roasts and steaks



Shoulder tender is considered similar to filet mignon but at a much lower price tag



Shoulder center is typically used for fajitas and other recipes calling for strips

Shoulder clod is part of the shoulder region of beef



Blade steaks are fine for braising, but not grilling

from  the spruce