

Rule of Thumb- Steaks should be cooked hot and fast, roasts low and slow. The thinner a piece of meat, the hotter and faster it should be cooked. Premium beef tastes best cooked medium rare; the first rule of beef club is don't overcook!

Pro tip- All meat should be given a chance to rest after cooking. This allows the juices to be reabsorbed into the meat. Many people make a cut during or directly after cooking to check for doneness. Don't do it! You'll lose all of the tasty juices we've worked so hard to create! Not to mention ruin the effect of a premium steak for your dinner guests.

The best way to determine how cooked a steak is, is the 'ole poke test. The firmer a piece of meat is, the more done it is. If you get in the habit of poking your steaks, they'll be perfectly cooked every time with no loss of juice or unsightly cuts!

Recipes

Brisket - If you're buying a brisket, we're going to assume you know what to do with it! If you're just browsing for ideas, consider purchasing a Traeger smoker grill, it will unlock an incredible array of recipes, [including this one](#), which is our go to for a delicious and impressive meal.

Chuck Roast - If you like a little spice, this [chuck roast with smokey chimichurri](#) is one of our absolute favorites! Keep in mind that our chuck roasts are often slightly bigger than called for in this recipe, so you may need to increase the cooking time or temperature. And remember, it's perfectly fine to use a meat thermometer! Add a little extra adobo sauce to make this recipe even smokier!

Cube steak - Cube steak is a very meaty tasting cut, but it comes from a tougher part of the animal and is then "cubed" or put through a tenderizer to loosen the sinews within the meat. This means that cube steak can get tough if not cooked properly. High and fast is the best way to cook cube steak, definitely err on the side of under cooking this cut! [Our favorite recipe](#) is an easy country fried steak with onion gravy.

Flank steak – Flank steak is one of our absolute favorite cuts, but it is VERY easy to over cook. [Flank steak](#) should be cooked high and very fast, as in 2-3 minutes per side at most. Definitely don't leave the grill unattended! Let the steak rest for at least 5-10 minutes after cooking! This will help the juices stay inside the steak once it's cut.

Premium Steaks (Ribeye, T Bone, Tenderloin, Top sirloin, & Porterhouse) – The best way to cook a premium steak is a little salt, a little pepper, and high heat on the grill on a warm July night. [This is our favorite recipe](#) for the rest of the year. But either way you cook them, remember to let your steaks rest after cooking.

Short ribs – [Short ribs](#) are an undervalued cut of meat. Often just turned into hamburger, short ribs are one of our favorite reasons to buy beef in shares or boxes.

Sirloin tip roast – A foolproof way to cook this impressive roast, make it for sunday dinner with the in-laws or a holiday [centerpiece](#).

Skirt – [This](#) is a great tutorial for cooking skirt steak. Skirt steak is an incredibly versatile cut of meat. Use it for fajitas, tacos, salads, or just finger food at a cook-out. Skirt steak is a thin cut, so cook it hot and very fast!

Stew/kebab meat – [These](#) kebabs are easy and impressive! Remember to soak your kebab spears in water or to invest in reusable metal skewers, you'll need them!