



My Guide to Meats in Israel



Number	Local Name	Name in U.S.A.	Best Uses
#1	Entrecote, Steak Ayin	Rib Roast, Rib eye steak	BBQ, Grill pan, broiling in oven
#3	Chazeh Bakar	Brisket	Braising, Curing
#4	Katef Merczai	Silver Tip	Roast, Pot Roast
#5	Tzli Katef	Minute Steak	Roast, thin steaks
#6	Fillet Miduma	Petit Tender	Roast, thick steaks
#7	Michseh Hatzela	London Broil	Broil, BBQ, grill pan
#11	Sinta	Sirloin	Hindquarters (ask your LOR)
Msc.	Steak Chatzait	Skirt Steak	BBQ
Msc.	Asado, Osso Bucco, Goulash	Short Ribs	Cholent, low & slow in crockpot, meat soup, stew