

*the difference between*

# Corned Beef Brisket VS Round

[TheShortOrderCook.com](http://TheShortOrderCook.com)



## Cut From

**Bottom of the cow; flat & pointed ends**

**Back or butt of the cow**

## Fat

**Fattier but still a lean cut**

**Leaner cut**

## Flavor & Texture

**Mild flavor & added fat results in juicy tender meat**

**Beefier flavor & not as tender**

## Other

**Best for leftovers, sandwiches, hash, etc**

**Typically thicker and rounder which may take longer to cook**