

Bottom Round

PRIMAL Round

CUTS FROM SUBPRIMAL

- Rump Roast
- Bottom Round Steaks
- Bottom Round Roast
- Cube Steak / Stew Meat

TRAY RECOMMENDATIONS 2D. 4S and 8S

TOOLS NEEDED

- 6" Trim Knife
- 10" Steak Knife

BUTCHER'S NOTE

Increase margin and value for your meat department by trimming off as little lean meat as possible!



SCAN HERE

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Please note, chain mail gloves are always recommended when cutting.

CUT-BY-CUT INSTRUCTIONS

STEP 1

Using the tip of a sanitized knife, poke a hole in the plastic and remove primal. Discard packaging and lay primal flat on a clean cutting board.



Remove all excess fat, silverside and cartilage from the top. Then remove the strap and the underlying nerve. Carefully preserve as of the much lean meat as possible.



STEP 3

Once cleaned, face each end of the primal. Remove the fat from these end pieces and use for cubed steak or stew meat.



STEP 4

Cut and tray a 2-3 lb. rump roast from the smaller head end (A). Then cut, trim and tray 1/2" thick steaks (B). Keep the end to tray and merchandise as a roast (C).



CONSUMER INSIGHTS

This cut offers an opportunity to provide your customers with a lot of value for every day meals. Because it's lean, it can benefit from tenderization.

