



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

Cuete

PRIMAL

Round

CUTS FROM SUBPRIMAL

- Carne Asada

TRAY RECOMMENDATIONS

10S and 8S

TOOLS NEEDED

- 6" Trim Knife
- 10" Steak Knife
- 12" Carving Knife

BUTCHER'S NOTE

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



SCAN HERE

to see a step-by-step video and for more cutting guides, visit

nationalbeef.com/cmc-index



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.



STEP 2
Clean the entire primal down to the lean meat. Preserve as of the much red meat as possible.




STEP 3
Cut thin sliced **steaks** horizontally starting from the top of the primal. Shingle and tray as they come off.



Carne Asada



CONSUMER INSIGHTS

This extremely lean cut is shaped similar to a Tenderloin, but is much less tender. It is a large working muscle, better suited for carnitas, carne asada and other thin sliced cooking techniques.



National Beef

America's Premier Beef Company®