



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

Eye of Round

PRIMAL
Round

CUTS FROM SUBPRIMAL

- Eye of Round Roast
- Eye of Round Steaks
- Cube Steak / Stew Meat

TRAY RECOMMENDATIONS

10S and 2D

TOOLS NEEDED

- 6" Trim Knife
- 10" Steak Knife

BUTCHER'S NOTE

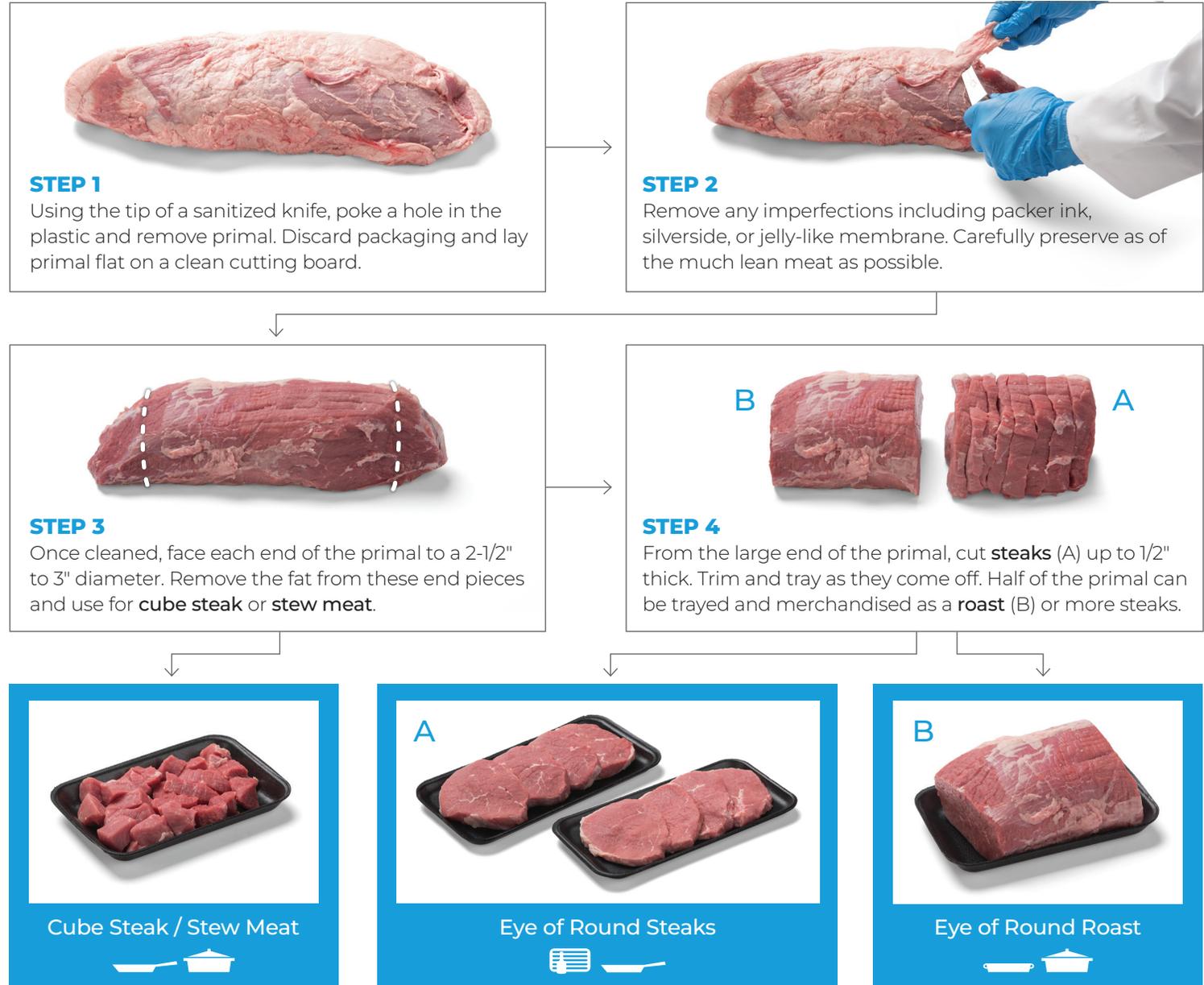
Never pre-trim edible fat from the primal before processing. Always trim after cutting!



SCAN HERE

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

nationalbeef.com/cm-c-index



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 braising and slow cooking techniques.



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