



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

Flank Steak

PRIMAL

Flank

CUTS FROM SUBPRIMAL

• Flank Steak

TRAY RECOMMENDATIONS

2S

TOOLS NEEDED

• 6" Trim Knife

BUTCHER'S NOTE

For the best eating experience, educate consumers to slice beef against the grain after cooking!



SCAN HERE

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

nationalbeef.com/cmcc-index



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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
Remove all excess fat and imperfections including packer scald or silverside from the top and bottom. Carefully preserve as of the much lean meat as possible. Once cleaned, tuck the sides in and place the best looking side face up in a tray for **steak**.



Flank Steak



CONSUMER INSIGHTS

This lean and boneless cut holds lots of flavor. It is best when marinated and grilled or sliced thin and stir-fried.