



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

Flap Meat

PRIMAL

Sirloin

CUTS FROM SUBPRIMAL

- Sirloin Flap Steaks

TRAY RECOMMENDATIONS

10S 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

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

nationalbeef.com/cm-c-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
Remove all excess fat and imperfections including silverside or jelly-like membrane. Carefully preserve as of the much lean meat as possible.



STEP 3
Cut the piece in half. Holding the knife at a 45 degree angle and against the grain, cut and tray 1/2" **steaks** of both pieces.



Sirloin Flap Steaks



CONSUMER INSIGHTS

This boneless cut has a hearty texture commonly used for stir-fry and fajitas. Great when marinated and grilled or broiled.



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