



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

Lipon Ribeye

PRIMAL

Rib

CUTS FROM SUBPRIMAL

- Ribeye Roast
- Ribeye Steaks

TRAY RECOMMENDATIONS

2D, 4S and 8S

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



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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
Visually inspect and remove any imperfections such as bone felt or excess cartilage. Without changing the angle, very slightly face each side of the primal.



STEP 3
If desired, cut a **roast** from the center section or continue to cut steaks across the entire primal. To avoid ending with a wedge, slightly adjust the cutting angle by 1/16th inch for each steak.



STEP 4
Trim steaks to a 1/4" being careful around the tail and remove loose finger meat. Tray **steaks** individually or head to tail in multiples.



Ribeye Roast




Ribeye Steaks




CONSUMER INSIGHTS

This is a favorite of all beef eaters due to its generous marbling, phenomenal grilling attributes and juicy, robust flavor.