



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

Short Loin

PRIMAL

Loin

CUTS FROM SUBPRIMAL

- Porterhouse Steaks
- T-Bone Steaks
- Strip Steaks

TRAY RECOMMENDATIONS

4S and 8S

TOOLS NEEDED

- Band Saw
- Scraper
- 6" Trim Knife

BUTCHER'S NOTE

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



SCAN HERE

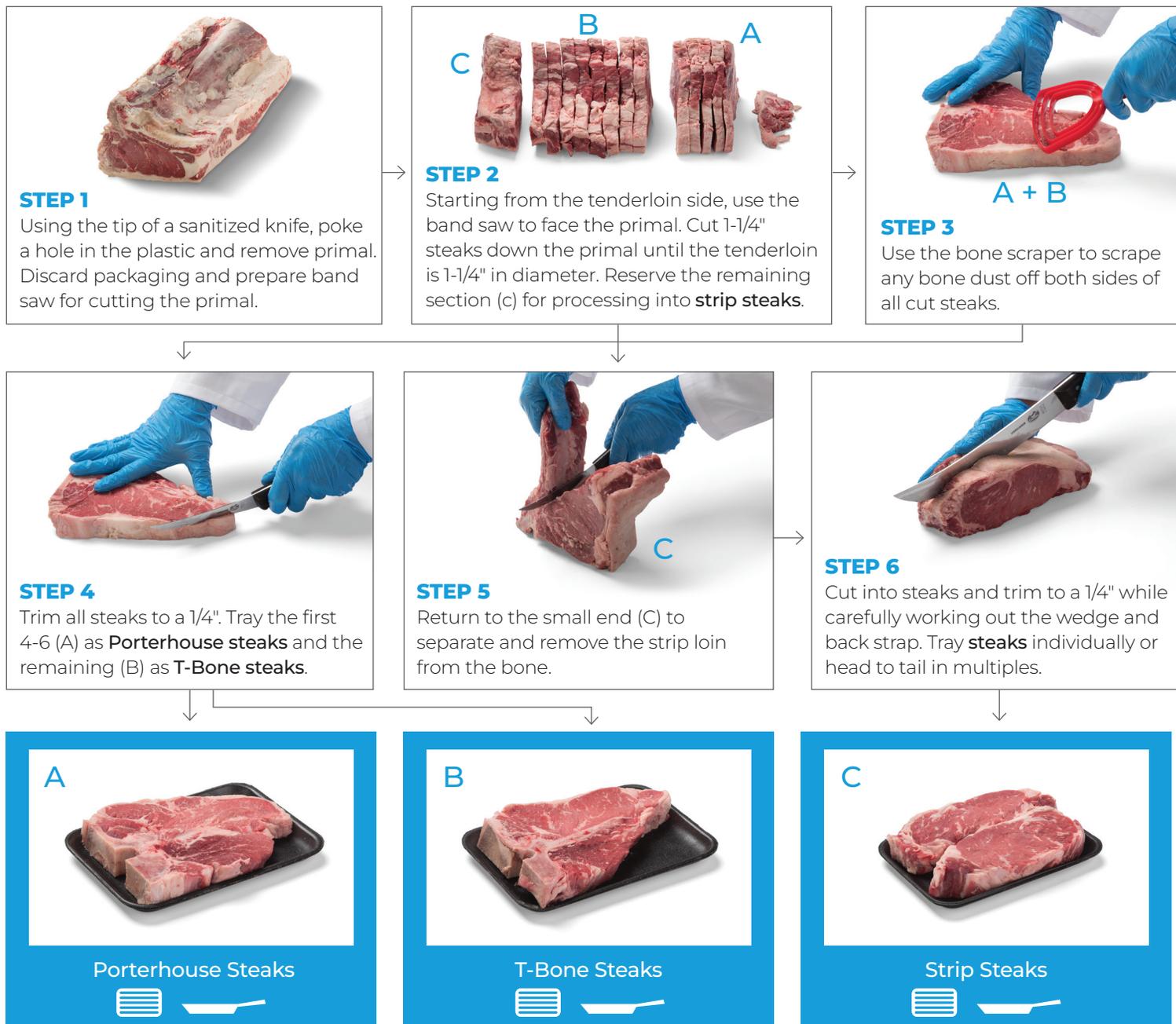
to see a step-by-step video and for more cutting guides, visit

nationalbeef.com/cm-c-index



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CONSUMER INSIGHTS

This cut is home to some of the most tender and popular cuts of beef which are great prepared on the grill or under a broiler.