



## Short Rib

**PRIMAL**  
Chuck

### CUTS FROM SUBPRIMAL

- Flanken Style Short Ribs
- Short Ribs

### TRAY RECOMMENDATIONS

2D, 8S and 10S

### 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](https://nationalbeef.com/cm-c-index)

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



**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**  
With the bone facing up, use the band saw to face the primal. Cross-cut 1/2" thick ribs and leave half of the primal uncut.



**STEP 3**  
Use the bone scraper to scrape any bone dust off both sides of all pieces. Once cleaned, tray the thin pieces for **flanken style short ribs**.



**STEP 4**  
On the larger piece, cut between the bones to make smaller pieces. Trim to 1/4" and tray for **short ribs**.



Flanken Style Short Ribs




Short Ribs



### CONSUMER INSIGHTS

This is a crowd favorite, known for its richness and meatiness. Flavorful, moist and tender when slow-cooked or marinated and grilled when flanken style.



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