



## Shoulder Clod

**PRIMAL**  
Chuck

### CUTS FROM SUBPRIMAL

- Shoulder Roast
- Shoulder Steaks
- Top Blade Steaks
- Cube Steak / Stew Meat

### TRAY RECOMMENDATIONS

8S and 10S

### 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!

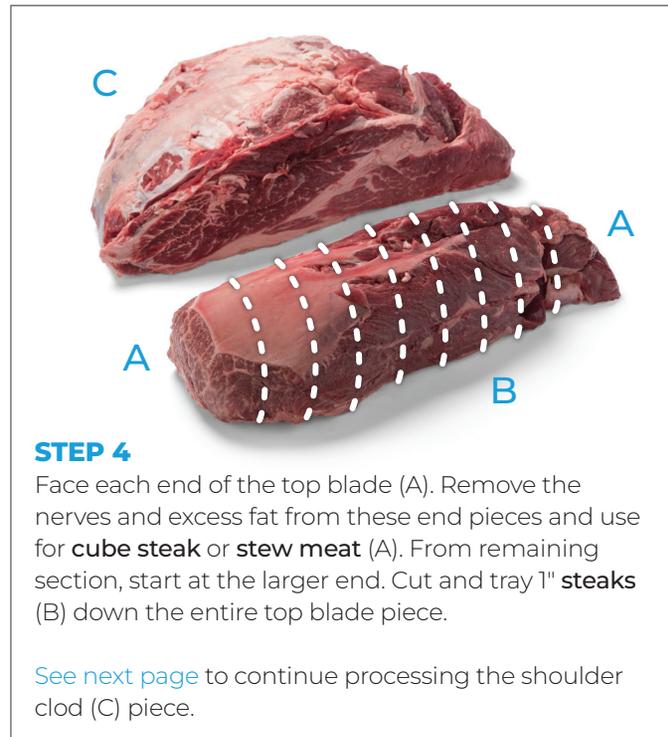


### SCAN HERE

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

[nationalbeef.com/cm-c-index](http://nationalbeef.com/cm-c-index)

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



**A**

Cube Steak / Stew Meat

**B**

Top Blade Steaks





# CUT-BY-CUT INSTRUCTIONS

(CONTINUED)

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**STEP 5**  
Clean the remaining piece of any imperfections including excess fat, silverside, or jelly-like membrane. Face each end of the shoulder. Remove the nerves and excess fat from these end pieces and use for **cube steak** or **stew meat** (A).

Cut, trim and tray a 3" **roast** (C) from the larger end. Continue to cut **steaks** (B) up to 1" thick. Trim and tray as they come off.

**A**

Cube Steak / Stew Meat

**B**

Shoulder Steaks

**C**

Shoulder Roast

### CONSUMER INSIGHTS

Usually one of the least expensive primal cuts, the shoulder can offer great value to the consumer for everyday meal options.