



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

Skirt Steak

PRIMAL

Plate

CUTS FROM SUBPRIMAL

- Inside Skirt Steaks

TRAY RECOMMENDATIONS

10S and 8S

TOOLS NEEDED

- 6" Trim Knife

BUTCHER'S NOTE

For the best eating experience, educate consumers to slice beef against the grain after cooking!



SCAN HERE

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

nationalbeef.com/cmcc-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
Remove all excess fat and imperfections including packer scald or silverside from the top and bottom. Carefully preserve as of the much lean meat as possible. Once cleaned, cut the piece in half, tuck the sides in and place the best looking sides face up in a tray for **steaks**.



Inside Skirt Steaks



CONSUMER INSIGHTS

This cut is known for its robust flavor profile. Ideal with a tenderizing marinade and grilled hot for fajitas or use for stir-fry.