



# Top Butt

## PRIMAL

Sirloin

## CUTS FROM SUBPRIMAL

- Coulotte Roast / Coulotte Steaks
- Top Sirloin Steaks
- Baseball Steaks
- Cube Steak / Stew Meat / Kabobs

## TRAY RECOMMENDATIONS

2D, 4D and 8S

## 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)



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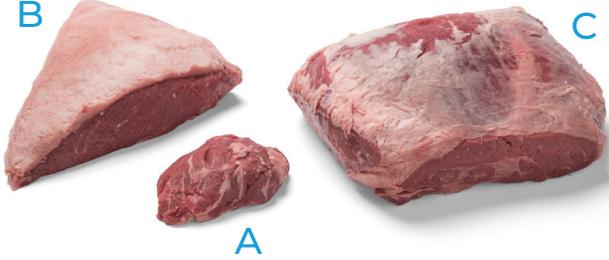
Please note, chain mail gloves are always recommended when cutting.



**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**  
Visually inspect and remove the mouse meat from the sirloin side. Locate the seam and separate the coulotte muscle.



**STEP 3**  
Remove the nerves and fat from the mouse meat (A) and use for **cube steak** or **stew meat**. Remove all excess fat and silverside from the bottom of the coulotte muscle (B). Carefully preserve as much lean meat as possible. Leave whole and tray as coulotte **roast** or face each end against the grain and cut, trim and tray 1/2" **steaks** down the entire piece. Remove the fat from the end pieces and use for **cube steak** or **stew meat**.

[See next page](#) to continue processing the sirloin (C).



**A**  
Cube Steak / Stew Meat




**B**  
Coulotte Roast / Coulotte Steaks





## CUT-BY-CUT INSTRUCTIONS

(CONTINUED)

# Top Butt



### SCAN HERE

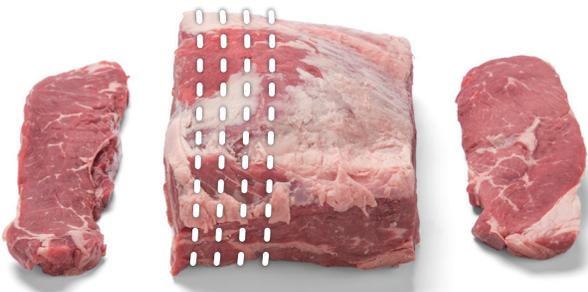
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**STEP 4**  
Clean the remaining piece of any imperfections including excess fat, silverside, or bone felt. Face each end of the sirloin against the grain. Remove the nerves and excess fat from these end pieces and use for **stew meat** or **kabobs**.

Cut and trim steaks up to 1" thick down the entire piece. Tray whole for **top sirloin steaks** or cut in half and tray for **baseball steaks**.



Stew Meat / Kabobs




Top Sirloin Steaks




Baseball Steaks



### CONSUMER INSIGHTS

This less tender, but very flavorful cut is the perfect mid-week or value grilling option for many consumers.