



## CUT-BY-CUT INSTRUCTIONS

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

# Ball Tip

### PRIMAL

Sirloin

### CUTS FROM SUBPRIMAL

- Ball Tip Steaks
- Stew Meat

### TRAY RECOMMENDATIONS

4S 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/cmc-index](https://nationalbeef.com/cmc-index)



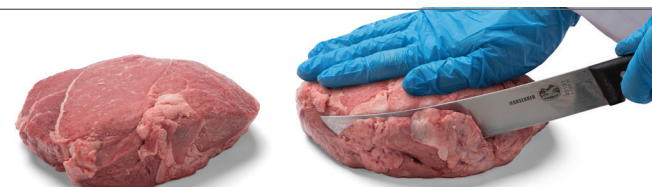
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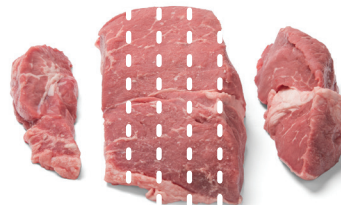
### STEP 1

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 any imperfections including packer ink, silverside, or jelly-like membrane from the top. Carefully preserve as of the much lean meat as possible.



### STEP 3

Cutting perpendicular to the 2 sinew lines on the bottom, face each end of the primal. Remove the fat from these end pieces and use for **stew meat**. From the remaining piece, cut and tray 1" **steaks**.



Stew Meat



Ball Tip Steaks



### CONSUMER INSIGHTS

This boneless cut provides great value. It is commonly marinated and grilled for fajita, stir fry, kabobs, or steaks.