Bottom Round

PRIMAL

Round

CUTS FROM SUBPRIMAL

- Rump Roast
- Bottom Round Steaks
- Bottom Round Roast
- Cube Steak / Stew Meat

TRAY RECOMMENDATIONS

2D, 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



America's Premier Beef Company®



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.



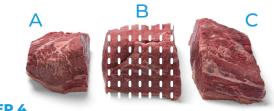
STEP 2

Remove all excess fat, silverside and cartilage from the top. Then remove the strap and the underlying nerve. Carefully preserve as of the much lean meat as possible.



STEP 3

Once cleaned, face each end of the primal. Remove the fat from these end pieces and use for **cubed steak** or **stew meat**.



STEP 4

Cut and tray a 2-3 lb. **rump roast** from the smaller head end (A). Then cut, trim and tray 1/2" thick **steaks** (B). Keep the end to tray and merchandise as a **roast** (C).







Bottom Round Steaks









CONSUMER INSIGHTS

This cut offers an opportunity to provide your customers with a lot of value for every day meals. Because it's lean, it can benefit from tenderization.