

CUT-BY-CUT INSTRUCTIONS

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

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Diezmillo

PRIMAL Chuck

CUTS FROM SUBPRIMAL

- Thin Chuck Steaks
- Chuck Eye Steaks
- Boneless Short Ribs / Stew Meat

TRAY RECOMMENDATIONS 2D. 4D. 8S and 10S

TOOLS NEEDED

- 6" Trim Knife
- 10" Steak Knife
- 12" Carving Knife

BUTCHER'S NOTE

Increase margin and value for your meat department by trimming off as little lean meat as possible!



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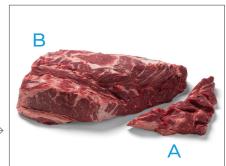
STEP 1

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.



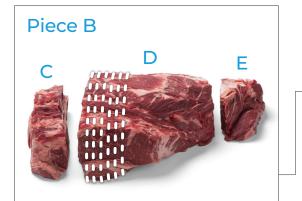
STEP 2

Remove any imperfections including pasteurization, silverside, or jelly-like membrane. Carefully preserve as of the much lean meat as possible.



STEP 3

Cut off the tough end near the spinal area (A). Remove the nerves and excess fat from this end piece and use for stew meat.



STEP 4

Cut a 4" piece from the large, rib end (C) and set aside. Then slice and tray 1/2" steaks (D) down the entire primal. Stop cutting about 4" from the end (E). Remove the nerves and excess fat from this end piece and use for stew meat.

See next page to continue processing the chuck eye (C).







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(CONTINUED)

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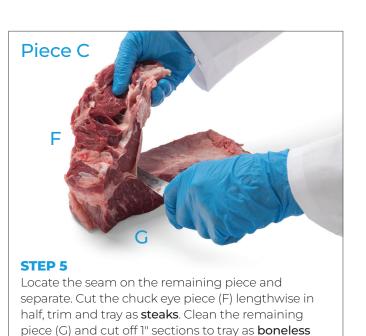


SCAN HERE to see a step-by-step video and for more cutting guides, visit

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short ribs.

CONSUMER INSIGHTS

This large, boneless cut comes from between the ribs and backbone. It contains a variety of tender and somewhat tough muscles.