



CERTIFIED BEEF
CUTTER

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!



SCAN HERE

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

nationalbeef.com/cmc-index



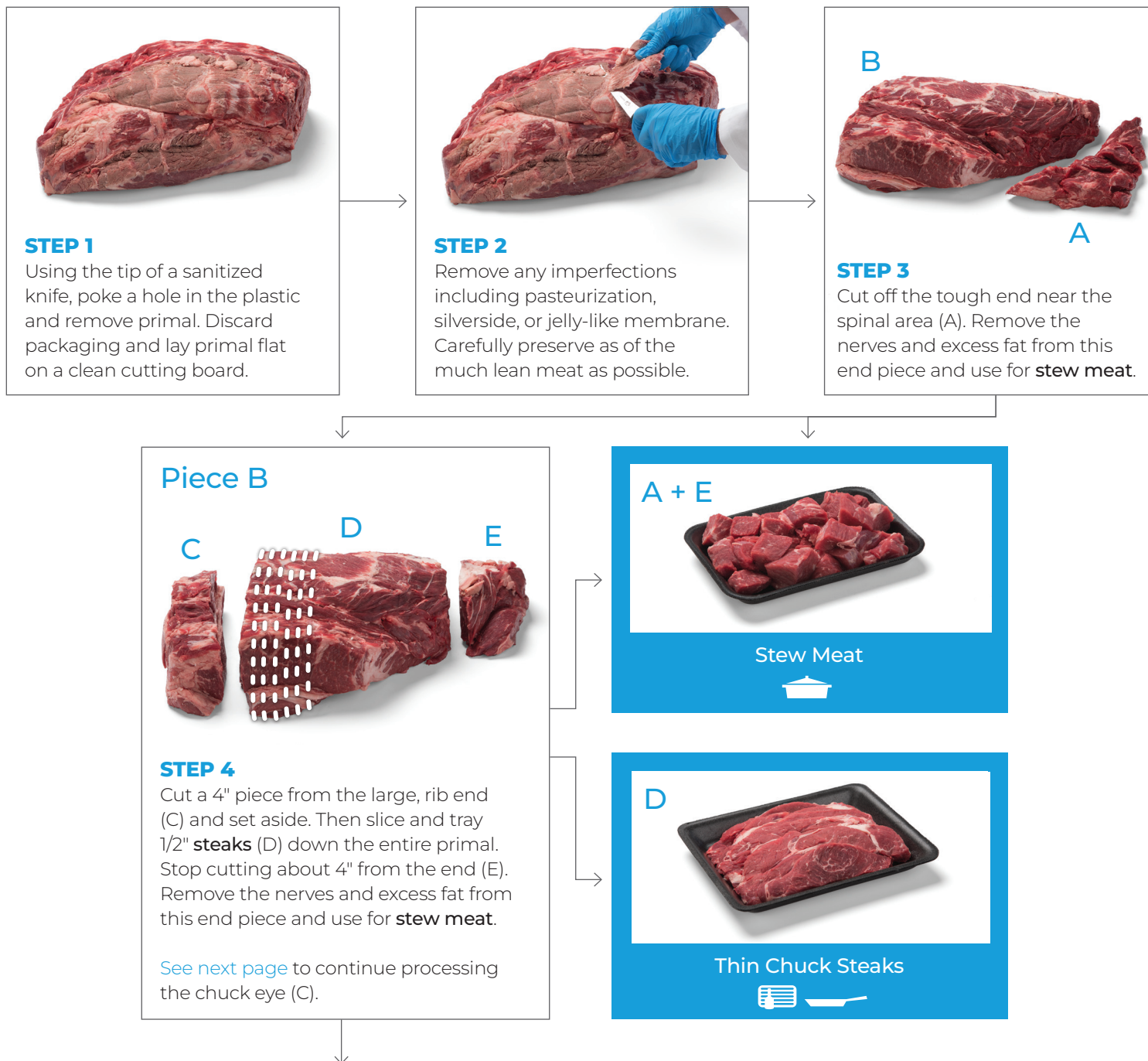
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CUT-BY-CUT INSTRUCTIONS

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

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CUT-BY-CUT INSTRUCTIONS

(CONTINUED)

Piece C

F

G

STEP 5

Locate the seam on the remaining piece and separate. Cut the chuck eye piece (F) lengthwise in half, trim and tray as **steaks**. Clean the remaining piece (G) and cut off 1" sections to tray as **boneless short ribs**.

F



Chuck Eye Steaks



G



Boneless 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.