



CUT-BY-CUT INSTRUCTIONS

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

Chuck Roll

PRIMAL

Chuck

CUTS FROM SUBPRIMAL

- Chuck Roast
- 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

BUTCHER'S NOTE

Never pre-trim edible fat from the primal before processing. Always trim after cutting!



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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

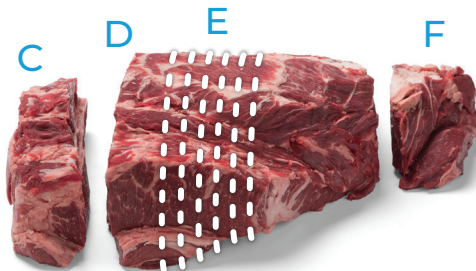
Remove any imperfections including pasteurization, silverside, or jelly-like membrane. Carefully preserve as of the much lean meat as possible.



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**.

Piece B



STEP 4

Cut a 4" piece from the large, rib end (C) and set aside. Then cut and tray a 2-1/2" **roast** (D). Continue to cut, trim and tray 1/2" **steaks** (E) or more roasts. Stop cutting about 4" from the end (F). 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).

D



Chuck Roast



A + F



Stew Meat



E



Chuck Steaks





Chuck Roll



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(CONTINUED)

Piece C

G

H

STEP 5

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

G



Chuck Eye Steaks



H



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.