

CUT-BY-CUT INSTRUCTIONS

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

Cuete

PRIMAL

Round

CUTS FROM SUBPRIMAL

• Carne Asada

TRAY RECOMMENDATIONS

10S and 8S

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



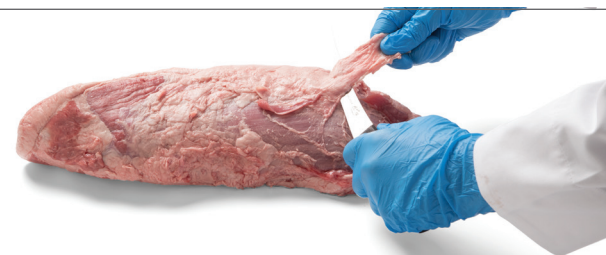
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STEP 1

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

Clean the entire primal down to the lean meat. Preserve as of the much red meat as possible.



STEP 3

Cut thin sliced **steaks** horizontally starting from the top of the primal. Shingle and tray as they come off.



Carne Asada



CONSUMER INSIGHTS

This extremely lean cut is shaped similar to a Tenderloin, but is much less tender. It is a large working muscle, better suited for carnitas, carne asada and other thin sliced cooking techniques.