

CUT-BY-CUT INSTRUCTIONS

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

Flank Steak

PRIMAL

Flank

CUTS FROM SUBPRIMAL

• Flank Steak

TRAY RECOMMENDATIONS

2S

TOOLS NEEDED

• 6" Trim Knife

BUTCHER'S NOTE

For the best eating experience, educate consumers to slice beef against the grain after cooking!



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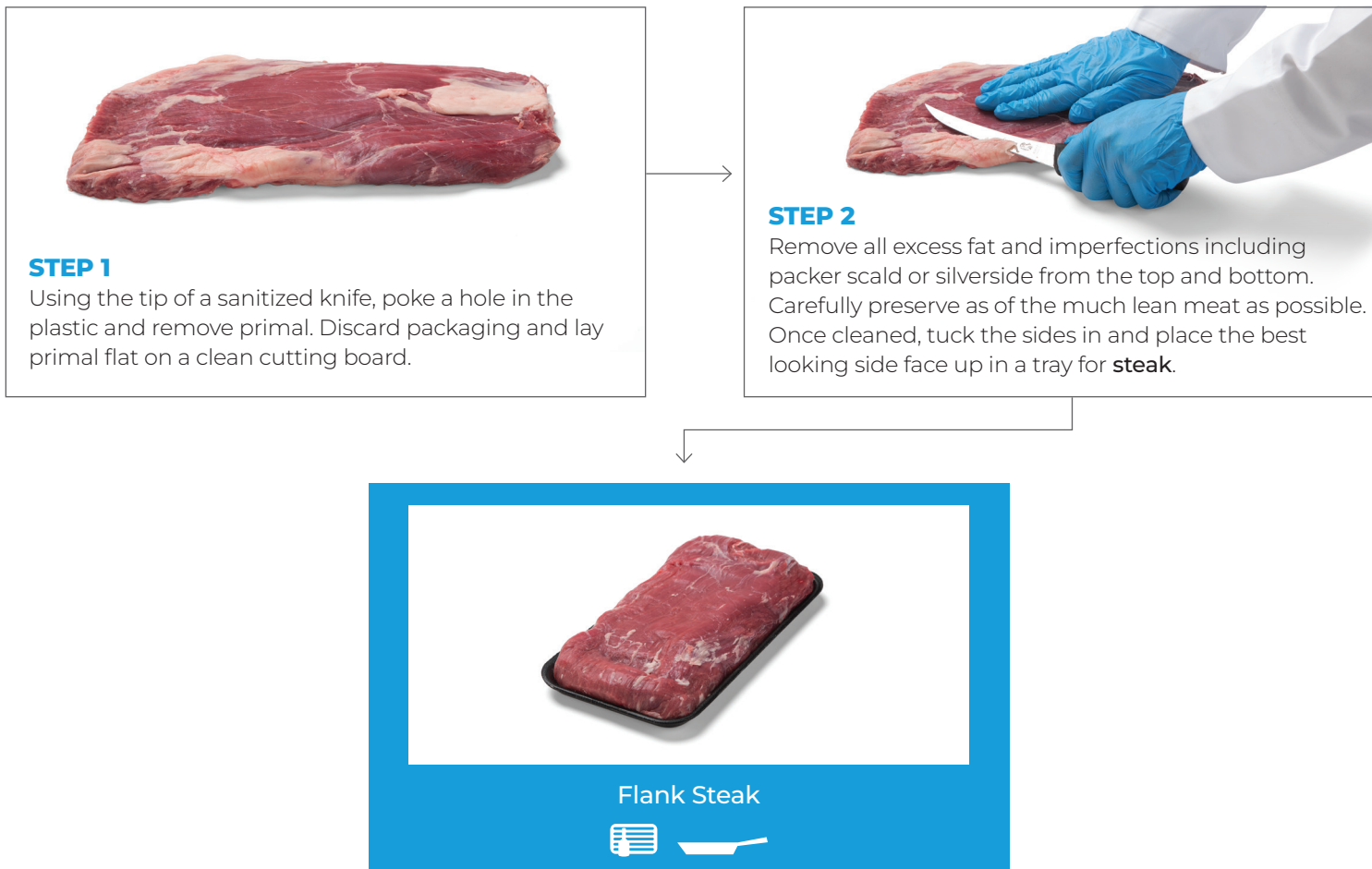
to see a step-by-step video and for more cutting guides, visit

nationalbeef.com/cmc-index



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CONSUMER INSIGHTS

This lean and boneless cut holds lots of flavor. It is best when marinated and grilled or sliced thin and stir-fried.