



## CUT-BY-CUT INSTRUCTIONS

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

# Flap Meat

### PRIMAL

Sirloin

### CUTS FROM SUBPRIMAL

• Sirloin Flap Steaks

### TRAY RECOMMENDATIONS

10S and 8S

### TOOLS NEEDED

- 6" Trim Knife
- 10" Steak 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](https://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

Remove all excess fat and imperfections including silverside or jelly-like membrane. Carefully preserve as of the much lean meat as possible.



#### STEP 3

Cut the piece in half. Holding the knife at a 45 degree angle and against the grain, cut and tray 1/2" **steaks** off both pieces.



Sirloin Flap Steaks



### CONSUMER INSIGHTS

This boneless cut has a hearty texture commonly used for stir-fry and fajitas. Great when marinated and grilled or broiled.