Peeled Knuckle

PRIMAL

Round

CUTS FROM SUBPRIMAL

- Sirloin Tip Roast
- Sirloin Tip Steaks
- Cube Steak / Stew Meat

TRAY RECOMMENDATIONS

2D 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!



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CUT-BY-CUT INSTRUCTIONS

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



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 silverside, bone felt, or jelly-like membrane. Carefully preserve as of the much lean meat as possible.



STEP 3

Once cleaned, face each end of the primal. Remove the excess fat from these end pieces and use for cube steak or stew meat. Cut, trim and tray a 1-1/2" roast (A) from the larger end. Continue to cut 1/2" steaks (B). Trim and tray as they come off.







CONSUMER INSIGHTS

Made up of 4 major muscles and derived from the round or hip of the animal, the sirloin tip is a long time standard for value-minded customers.