

## CUT-BY-CUT INSTRUCTIONS

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

# 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!



### SCAN HERE

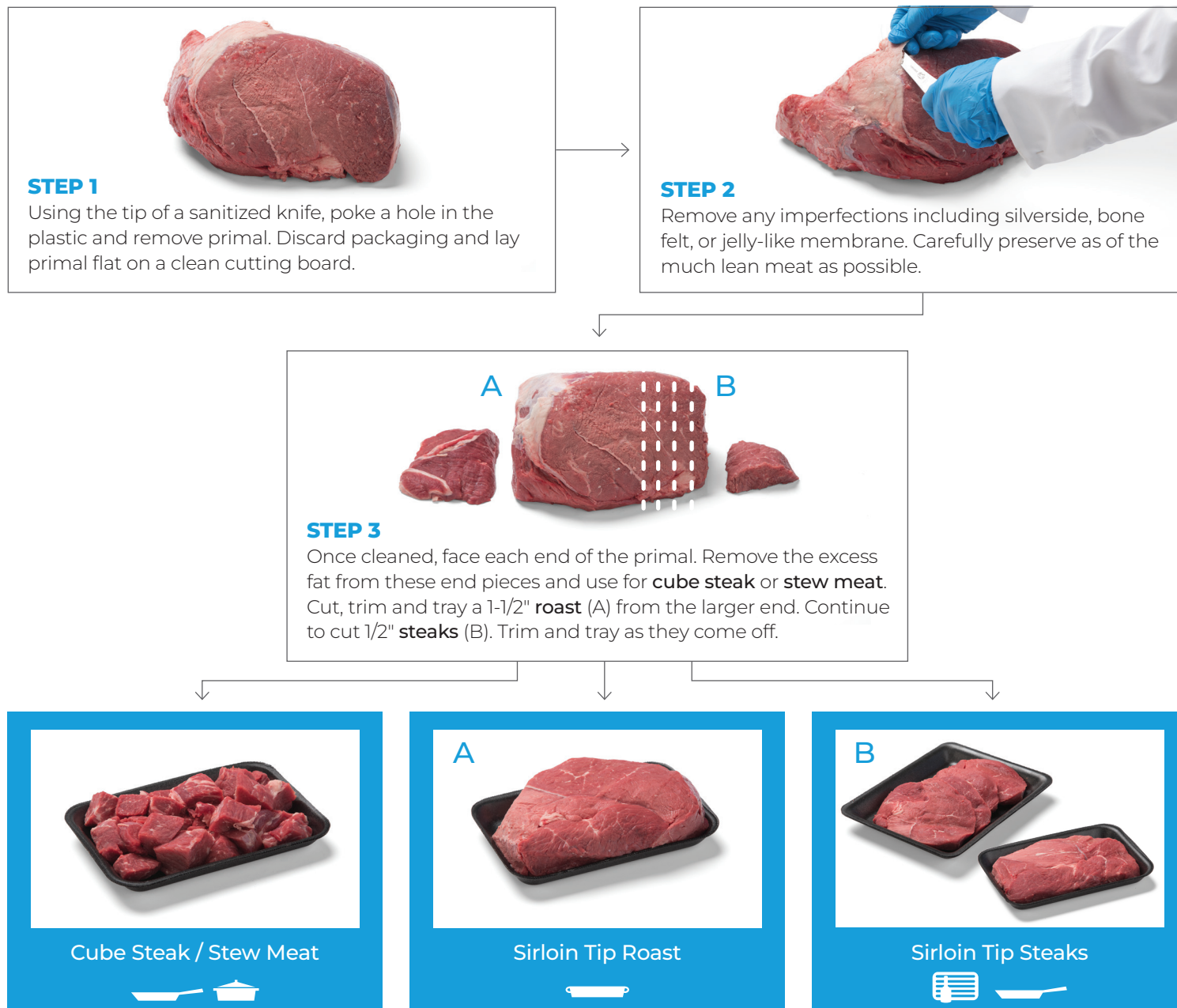
to see a step-by-step video and for more cutting guides, visit

[nationalbeef.com/cmc-index](https://nationalbeef.com/cmc-index)



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### 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.