



CUT-BY-CUT INSTRUCTIONS

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

Short Loin

PRIMAL

Loin

CUTS FROM SUBPRIMAL

- Porterhouse Steaks
- T-Bone Steaks
- Strip Steaks

TRAY RECOMMENDATIONS

4S and 8S

TOOLS NEEDED

- Band Saw
- Scraper
- 6" Trim Knife

BUTCHER'S NOTE

Never pre-trim edible fat from the primal before processing. Always trim after cutting!



SCAN HERE

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

nationalbeef.com/cmc-index



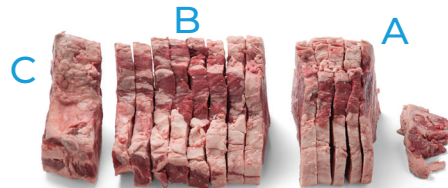
National Beef

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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 prepare band saw for cutting the primal.



STEP 2

Starting from the tenderloin side, use the band saw to face the primal. Cut 1-1/4" steaks down the primal until the tenderloin is 1-1/4" in diameter. Reserve the remaining section (C) for processing into **strip steaks**.



A + B

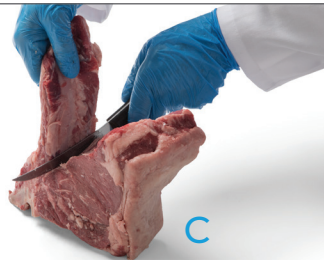
STEP 3

Use the bone scraper to scrape any bone dust off both sides of all cut steaks.



STEP 4

Trim all steaks to a 1/4". Tray the first 4-6 (A) as **Porterhouse steaks** and the remaining (B) as **T-Bone steaks**.



STEP 5

Return to the small end (C) to separate and remove the strip loin from the bone.



STEP 6

Cut into steaks and trim to a 1/4" while carefully working out the wedge and back strap. Tray **steaks** individually or head to tail in multiples.

A



Porterhouse Steaks



B



T-Bone Steaks



C



Strip Steaks



CONSUMER INSIGHTS

This cut is home to some of the most tender and popular cuts of beef which are great prepared on the grill or under a broiler.