

CUT-BY-CUT INSTRUCTIONS

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

Short Rib

PRIMAL Chuck

CUTS FROM SUBPRIMAL

Flanken Style Short Ribs
Short Ribs

TRAY RECOMMENDATIONS 2D, 8S and 10S

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

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America's Premier Beef Company®



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

With the bone facing up, use the band saw to face the primal. Cross-cut 1/2" thick ribs and leave half of the primal uncut.



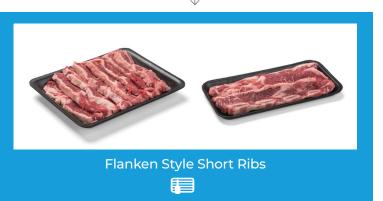


Use the bone scraper to scrape any bone dust off both sides of all pieces. Once cleaned, tray the thin pieces for **flanken style short ribs**.



STEP 4

On the larger piece, cut between the bones to make smaller pieces. Trim to 1/4" and tray for **short ribs**.





CONSUMER INSIGHTS

This is a crowd favorite, known for its richness and meatiness. Flavorful, moist and tender when slow-cooked or marinated and grilled when flanken style.