



CUT-BY-CUT INSTRUCTIONS

Shoulder Clod

PRIMAL

Chuck

CUTS FROM SUBPRIMAL

- Shoulder Roast
- Shoulder Steaks
- Top Blade Steaks
- Cube Steak / Stew Meat

TRAY RECOMMENDATIONS

8S and 10S

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

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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.



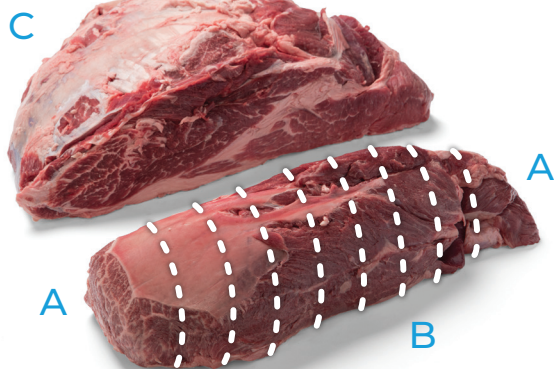
STEP 2

Cut away any fat glands, heavy gristle, or jelly-like membrane from the primal. Carefully preserve as much of the lean meat as possible.



STEP 3

From the top, locate the seam and separate the teres major muscle. Remove all excess fat, bone felt, and silverside from the top and bottom.



STEP 4

Face each end of the top blade (A). Remove the nerves and excess fat from these end pieces and use for **cube steak** or **stew meat** (A). From remaining section, start at the larger end. Cut and tray 1" **steaks** (B) down the entire top blade piece.

See next page to continue processing the shoulder clod (C) piece.

A



Cube Steak / Stew Meat



B



Top Blade Steaks



(CONTINUED)

Shoulder Clod



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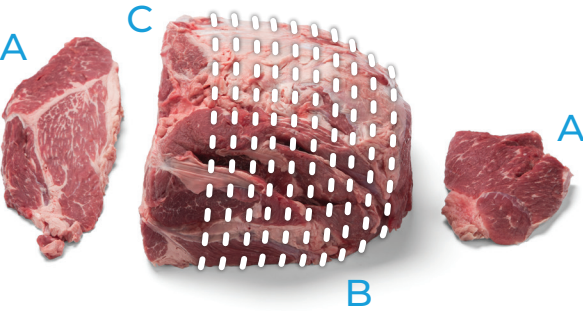
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STEP 5


Clean the remaining piece of any imperfections including excess fat, silverside, or jelly-like membrane. Face each end of the shoulder. Remove the nerves and excess fat from these end pieces and use for **cube steak** or **stew meat** (A).

Cut, trim and tray a 3" **roast** (C) from the larger end. Continue to cut **steaks** (B) up to 1" thick. Trim and tray as they come off.




A

Cube Steak / Stew Meat





B

Shoulder Steaks

C

Shoulder Roast



CONSUMER INSIGHTS

Usually one of the least expensive primal cuts, the shoulder can offer great value to the consumer for everyday meal options.