



CUT-BY-CUT INSTRUCTIONS

Palomilla

PRIMAL

Sirloin

CUTS FROM SUBPRIMAL

- Coulotte Roast / Coulotte Steaks
- Thin Top Sirloin Steaks
- Cube Steak / Stew Meat

TRAY RECOMMENDATIONS

2D, 4D and 8S

TOOLS NEEDED

- 6" Trim Knife
- 10" Steak Knife
- 12" Carving 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



National Beef

America's Premier Beef Company®

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

Visually inspect and remove the small grouping of muscles, cartilage and sinew from the the sirloin side. Locate the seam and separate the coulotte muscle.



STEP 3

Remove the nerves and fat from the mouse meat (A) and use for **cube steak** or **diced meat**. Remove all excess fat and silverside from the bottom of the coulotte muscle (B). Carefully preserve as of the much lean meat as possible. Leave whole and tray as coulotte **roast** or face each end against the grain and cut, trim and tray 1/2" **steaks** down the entire piece. Remove the fat from the end pieces and use for **cube steak** or **diced meat**.

See next page to continue processing the sirloin (C).



Cube Steak / Diced Meat



Coulotte Roast / Coulotte Steaks





Palomilla



SCAN HERE

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

nationalbeef.com/cmc-index

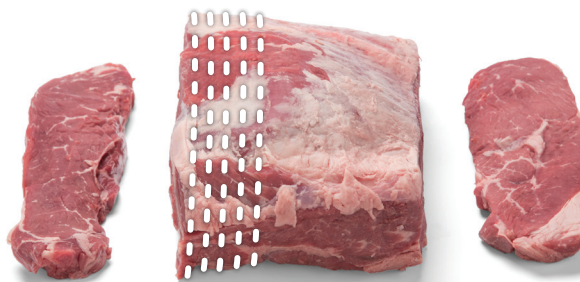


National Beef

America's Premier Beef Company®

CUT-BY-CUT INSTRUCTIONS

(CONTINUED)



Clean the remaining piece of any imperfections including excess fat, silverside, or bone felt. Face each end of the sirloin against the grain. Remove the nerves and excess fat from these end pieces and use for **cube steak** or **diced meat**

Cut and tray thin sliced **steaks** down the entire primal.



Cube Steak / Diced Meat



Thin Top Sirloin Steaks



CONSUMER INSIGHTS

This less tender, but very flavorful cut is the perfect mid-week or value grilling option for many consumers.