



## CUT-BY-CUT INSTRUCTIONS

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

# Tri-Tip

### PRIMAL

Sirloin

### CUTS FROM SUBPRIMAL

- Tri-Tip Roast / Tri-Tip Steaks
- Cube Steak / Stew Meat

### TRAY RECOMMENDATIONS

4D and 8S

### TOOLS NEEDED

- 6" Trim Knife
- 10" Steak Knife

### BUTCHER'S NOTE

For the best eating experience, educate consumers to slice beef against the grain after cooking!



### 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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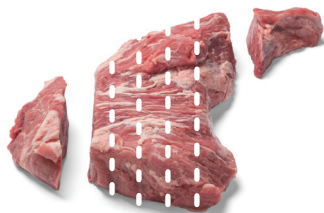
### STEP 1

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

Remove all excess fat and silverside from both sides. Carefully preserve as of the much lean meat as possible. Leave whole and tray as a **roast** or cut for **steaks**.



### STEP 3

For steaks, face each end against the grain. Remove the fat from the end pieces and use for **cube steak** or **stew meat**. Cut, trim and tray 1" **steaks** down the entire piece.



Tri-Tip Roast



Cube Steak / Stew Meat



Tri-Tip Steaks



### CONSUMER INSIGHTS

Named for its triangular shape, this boneless and fairly tender cut is of full flavor. Roast or grill then slice across the grain.