



**116A Beef Chuck, Chuck Roll**



**116D Beef Chuck, Chuck Eye Roll**

**116E Beef Chuck, Under Blade Roast**



Delmonico Steaks



Generating Country-Style Ribs



Chuck Eye (Anterior Portion)



Rhomboides Under Blade Separation



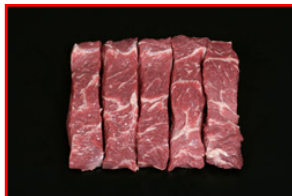
Splenius/S. Ventralis Separation



Trimmed Serratus Ventralis



Delmonico Steaks



Boneless Country-Style Beef Chuck Ribs



America's Beef Roasts



Trimmed Rhomboides

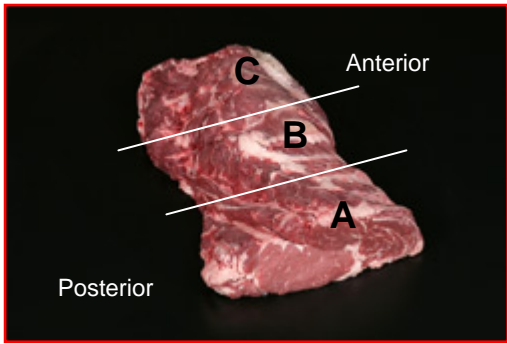


Sierra Cut Flank Steak Alternative



Generating Denver Cut

**C  
H  
U  
C  
K  
  
E  
Y  
E**



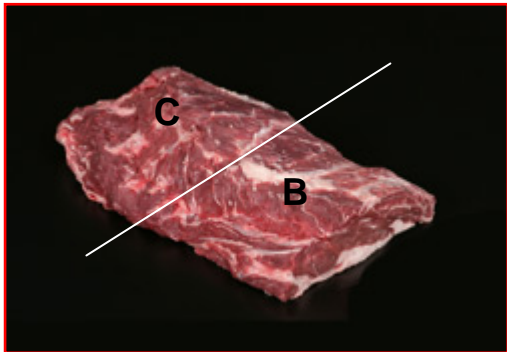
116D Beef Chuck, Chuck Eye Roll



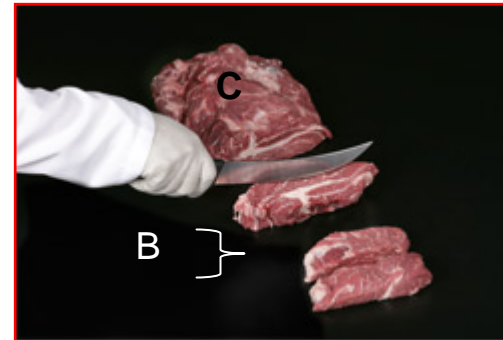
Start at the posterior end generate three one-inch Delmonico Steaks



**Delmonico Steaks**



Country-Style ribs can be generated from B or C



Cut Country-Style Ribs, 1.5" thick lay face down and cut through the lean



**Boneless Country-Style Beef Chuck Ribs**



**America's Beef Roast.** Can be generated from area B or C



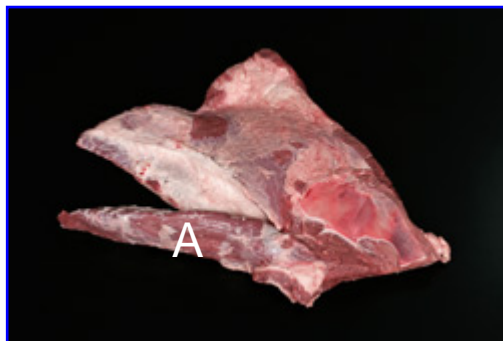
Internal fat may be removed and net applied to maintain shape



**America's Beef Roast**



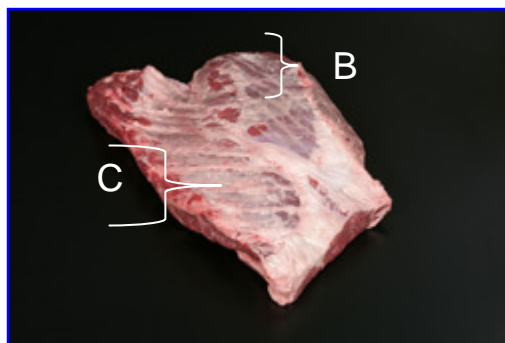
116E Beef Chuck, Under Blade Roast



Follow natural seam to separate *Rhomboideus* (A)



Trimmed *Rhomboideus*. Application: Beef Stew or Cubed Steak



*Serratus ventralis* (C) with *Splenius* (B) attached



Remove connective tissue from *Splenius* and separate from *Serratus Ventralis* by following natural seam



**Sierra Cut** (*Splenius*)



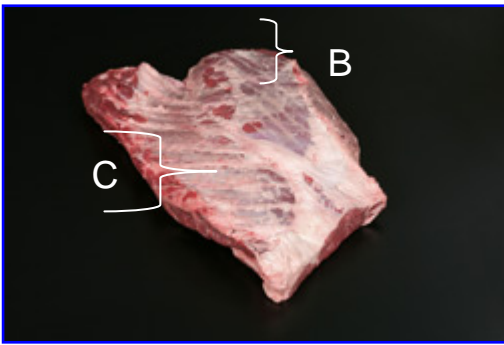
116G Beef Chuck, Under Blade, Center (IM)  
Untrimmed *Serratus Ventralis*



Trimmed *Serratus Ventralis*



**Denver Cut.** From the thick-end (posterior), cut steaks end to end  $\frac{3}{4}$ " to 1" thick



*Serratus ventralis* (C) with *Splenius* (B) attached.



Remove connective tissue from *Splenius* and separate from *Serratus Ventralis* by following natural seam



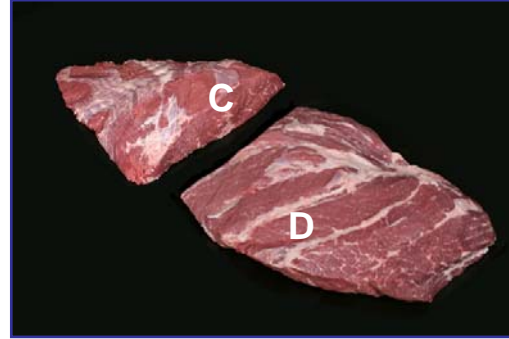
**Sierra Cut** (*Splenius*)



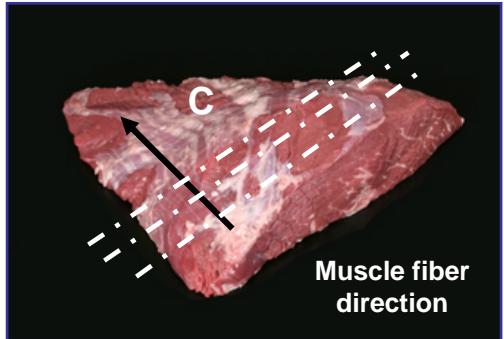
116G Beef Chuck, Under Blade, Center (IM)  
Untrimmed *Serratus Ventralis*



Trimmed *Serratus Ventralis* (SV).  
(Notice the muscle fibers change direction)

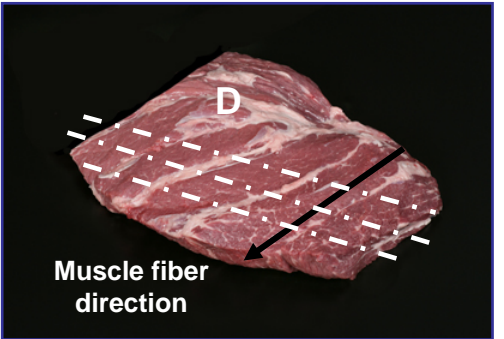


Separate the SV where the two muscle fiber directions meet



Muscle fiber direction

Start at the point and cut steaks against the direction of the muscle fibers  $\frac{3}{4}$ " to 1" thick



Muscle fiber direction

Cut steaks against the direction of the muscle fibers  $\frac{3}{4}$ " to 1" thick



**Denver Cut** (*Serratus Ventralis*)