

# Denver Cut



Q: What is a Denver Cut?

A: It is a single muscle steak cut from the serratus ventralis, which is the fourth most tender muscle located in the 116A Beef Chuck Roll. It is well marbled and loaded with flavor.

Q: Are there any alternative ways to purchase the Denver Cut?

A: Yes, in two different ways; subprimal and/or portion cut.

## Subprimals

- 116G Beef Chuck, Under Blade, Center (IM) (*serratus ventralis*) *Note: for cutting instructions see the Denver Cut cutting guide or the chuck roll video on the beefinnovationsgroup.com website.*

## Portion Cut

- 1116G Beef Chuck Center Steak (IM) (*serratus ventralis*)

Q: How many Denver Cut steaks can I expect from a 116G Beef Chuck, Under Blade, Center (IM)?

A: Typically, Denver Cut steaks generate a 65 to 70% steak yield. On average, that is 11 (6 oz), 8 (8 oz) or 6 (10 oz) steaks.

Q: What is the average Denver Cut steakable yield when generated from a 116A Beef Chuck, Chuck Roll?

A: Typically, Denver Cut steaks generate a 20 to 25% steak yield.

Q: What is the optimal thickness when generating the Denver Cut?

A: The Denver Cut performs best at 3/4" thickness or up to an inch.

Q: What is the ideal weight per steak?

A: 6 to 8 oz.

Q: What grade of beef is ideal when generating the Denver Cut?

A: Choice - Upper two-thirds

Q: How long should I age a 116G Beef Chuck, Under Blade, Center (IM) (*serratus ventralis muscle only*) to generate the Denver Cut?

A: Age 21 days in the bag to properly age the under blade for tenderness.

Q: Does the Denver Cut need to be marinated?

A: The Denver Cut does not need to be marinated. It is the fourth most tender muscle.

Q: Is the 116G Beef Chuck, Under Blade, Center (IM) readily available?

A: Yes, this new cut is available through a number of suppliers. Check with your preferred supplier\*.

Q: What is the best way to cook the Denver Cut?

A: The Denver cut can be grilled, broiled or pan-broiled. This steak is optimum at medium rare (145°F). If the cut is enhanced, to medium (160°F) doneness.

For more information on how to cut and prepare the Denver Cut Steak, visit our website at

[www.beefinnovationsgroup.com](http://www.beefinnovationsgroup.com).

\* To receive a current supplier list please contact Jim Ethridge, Director of New Products Industry Partnerships, at [jethridge@beef.org](mailto:jethridge@beef.org)



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# Sierra Cut



Q: What is a “Sierra Cut”?

A: It is an individual muscle (IM) called the splenius located in the 116A Beef Chuck Roll. When harvested from the Chuck Roll, it has similar visual appearance as a typical flank steak.

Q: How does the Sierra Cut compare to the Flank?

A: When the Sierra Cut was cooked and prepared like a “flank” steak, similarities were observed between the two.

Q: Can I buy a whole Sierra Cut?

A: Yes, some suppliers do offer this item. Ask for a 116F Beef Chuck, Under Blade, Flat Cut (IM) (*splenius muscle only*).

Q: How many Sierra Cuts can I generate from a 116A Beef Chuck Roll?

A: There is only 1 Sierra Cut per Chuck Roll. It weighs on average 1 ½ to 2 lbs.

Q: Should the 116A Beef Chuck Roll and 116F Beef Chuck, Under Blade, Flat Cut (IM) (*splenius muscle only*) be aged before generating the Sierra Cut? If so, for how long?

A: Yes, 21 days.

Q: Is the 116F Beef Chuck, Under Blade, Flat Cut (IM) readily available?

A: Yes, check with your preferred supplier \*.

Q: What is the best way to cook the Sierra Cut?

A: Braise (slowly simmer in a small amount of liquid in a tightly covered pan) until fork tender, or marinate in a tenderizing marinade and grill or broil to medium rare (145°F) doneness.

For more information on how to cut and prepare the Sierra Cut, visit our website at [www.beefinnovationsgroup.com](http://www.beefinnovationsgroup.com).

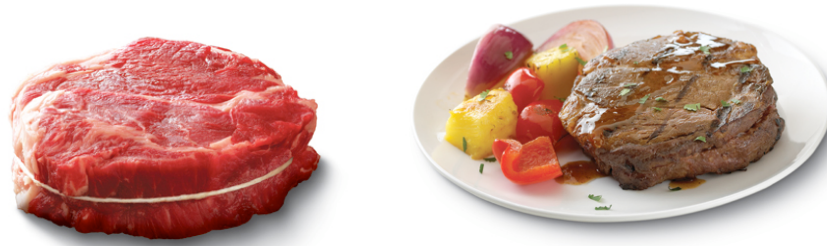
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# Delmonico Steak



Q: What is a Delmonico Steak?

A: It is the posterior end of the 116A Beef Chuck, Chuck Roll, Chuck Eye portion only. This steak is separated from the rib primal at the 5th and 6th rib. To qualify as a Delmonico Steak, the cut must contain at least a ½" diameter of the longissimus dorsi muscle.

Q: What is the difference between a Beef Chuck Eye Steak and Beef Chuck Eye Delmonico Steak?

A: There is no difference between the two. They are marketed differently in retail and foodservice channels. Foodservice menus a Delmonico Steak and retail sells it as a Chuck Eye Steak.

Q: Is there an alternative way to purchase the Delmonico Steak?

A: Yes, in two different ways; subprimal and/or portion cut.

Subprimal:

- 116D Beef Chuck, Chuck Eye Roll

Portion cut:

- 1116D Beef Chuck, Chuck Eye Steak Boneless PSO:1

Q: Can the whole Chuck Eye Roll be used for Delmonico Steaks?

A: No. Since Delmonico Steak cuts must contain at least a ½" of the longissimus dorsi muscle. For more information on latin muscle names and anatomical locations visit <http://bovine.unl.edu/>. The muscles in a Delmonico Steak are identified in cross-sections G, H, I, and J of the muscle cross-sections of the chuck.

Q: How many steaks are generated from the 116A Beef Chuck, Chuck Roll?

A: The portion of the Chuck Eye Roll that can be used as a Delmonico Steak on average weighs 2.5 to 3 lbs. This typically generates three to four 1" steaks.

Q: How many Delmonico Steaks can I generate from a 116D Beef Chuck, Chuck Eye Roll?

A: On average three to four 1" steaks.

Q: What is the best way to produce the Delmonico Steak so it makes a great plate presentation?

A: Some chefs may choose to tie Delmonico steaks for plate presentations. Tie the Chuck Eye 1' to 1 ¼ " inches apart, then cut into steaks between the strings. Alternatively, tie after the steaks have been cut.

Q: Do I need to age the Delmonico Steak? If so, for how long?

A: Yes. Age 14 days if you are generating this item from the 116D Beef Chuck, Chuck Eye Roll.

Q: Is 116D Beef Chuck, Chuck Eye Roll readily available?

A: Yes, check with your preferred supplier\*.

Q: What is the best way to cook the Delmonico Steak?

A: The Delmonico Steak can be grilled, broiled or pan-broiled and is best at medium rare (145°F) to medium (160°F) doneness. A uniform cooking surface is recommended.

For more information on how to cut and prepare the Delmonico Steak, visit our website at [www.beefinnovationsgroup.com](http://www.beefinnovationsgroup.com).

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# Boneless Country-Style Beef Chuck Ribs



Q: What are Boneless Country-Style Beef Chuck Ribs?

A: They are boneless, meaty and flavorful ribs generated from the 116D Beef Chuck, Chuck Eye Roll.

Q: Is there an alternative way to purchase Boneless Country-Style Beef Chuck Ribs?

A: Yes, in two different ways; subprimal and/or portion cut.

Subprimal:

- 116D Beef Chuck, Chuck Eye Roll

Portion Cut:

- 1116D Beef Chuck, Chuck Eye Steak Boneless PSO:2

Q: How much of the Beef Chuck, Chuck Eye Roll can be portioned into Boneless Country-Style Beef Chuck Ribs?

A: On average a 116D Beef Chuck, Chuck Eye Roll weighs 8 to 10 lbs. 85 to 90% of the Beef Chuck Eye Roll can be processed into Beef Chuck Eye Country-style Ribs. Portion to your customers' request.

Q: Do I need to age Boneless Country-Style Beef Chuck Ribs? If so, for how long?

A: Yes. Age 14 days if you are generating this item from the 116D Beef Chuck, Chuck Eye Roll.

Q: Is 116D Beef Chuck, Chuck Eye Roll readily available?

A: Yes, check with your preferred supplier\*.

Q: What is the best way to prepare Boneless Country-Style Beef Chuck Ribs?

A: Braise (slowly simmer in a small amount of liquid in a tightly covered pan) until fork tender, or braise and finish on the grill.

Q: Are Boneless Country-Style Beef Chuck Ribs the same as Beef Chuck Short Ribs?

A: No. They are generated from different sections of the 116A Beef Chuck Roll.

For more information on how to cut and prepare the Boneless Country-Style Beef Chuck Ribs, visit our website at [www.beefinnovationsgroup.com](http://www.beefinnovationsgroup.com).

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# America's Beef Roast



Q: What is America's Beef Roast?

A: It is a roast generated from any portion of the 116D Beef Chuck, Chuck Eye Roll.

Q: What is the difference between a Beef Chuck Eye Roast and American's Beef Roast?

A: There is no difference between the two. They are marketed differently in retail and food service channels. Food service menus America's Beef Roast and retail sells it as a Chuck Eye Roast.

Q: Is there an alternative way to purchase America's Beef Roast?

A: Yes. 116D Beef Chuck, Chuck Eye Roll.

Q: How much of the Beef Chuck, Chuck Eye Roll can be processed into America's Beef Roast?

A: On average a 116D Beef Chuck, Chuck Eye Roll weighs 8 to 10 lbs. 85 to 90% of the Chuck Eye Roll can be used for the roast. Portion to your customers' request.

Q: Do I need to age America's Beef Roast? If so, for how long?

A: Yes. Age 14 days if you are generating this item from the 116D Beef Chuck, Chuck Eye Roll.

Q: Is 116D Beef Chuck, Chuck Eye Roll readily available?

A: Yes, check with your preferred supplier\*.

Q: What is the best way to prepare America's Beef Roast?

A: Tie or net and then oven roast to medium rare (145°F) to medium (160°F) doneness. Carve into thin slices when serving.

For more information on how to cut and prepare the America's Beef Roast, visit our website at [www.beefinnovationsgroup.com](http://www.beefinnovationsgroup.com).

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