

# DELMONICO STEAK

**Subprimal Name\*** 116D (IMPS) Beef Chuck, Chuck Eye Roll or remove the Chuck Eye from the whole 116A (IMPS) Beef Chuck, Chuck Roll

To optimize tenderness, wet age 14 days for Premium Choice and Select.\*\*

\*Institutional Meat Purchase Specifications, (IMPS) 2010 \*\*Industry Guide for Beef Aging, 2006 \*\*\*Uniform Retail Meat Identity Standards

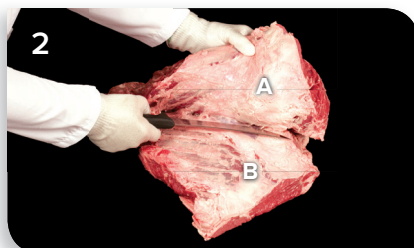


**URMIS Name\*\*\***

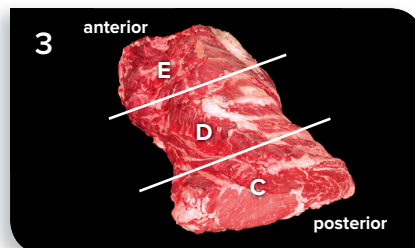
Beef Chuck Eye Steak  
Boneless U.P.C. 1102  
Beef Chuck Eye Steak  
Boneless



Start with the 116A (IMPS) Beef Chuck, Chuck Roll. The Chuck Roll can be further divided into two components, the Chuck Eye Roll (IMPS) 116D (A) and the Under Blade Roast (IMPS) 116E (B).



Separate the Chuck Eye Roll (A) from the Under Blade (B).



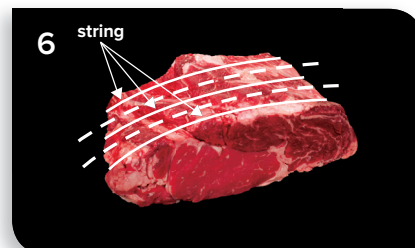
116D Beef Chuck Eye Roll. Separate the Delmonico Steak section (C) from the posterior end. This can be used to generate Delmonico Steaks.



Starting at the posterior end, generate three, 3/4 - 1-inch Delmonico Steaks.



Delmonico Steaks: Portion Cut 116D (IMPS); UPC 1102 Beef Chuck Eye Steak Boneless.



For a more consistent shape, tie the Delmonico Steak section (C) one inch apart, using light tension. Cut in between strings (indicated by dotted lines) to generate Delmonico Steaks.



Delmonico Steaks (tied).

