

Delmonico Steak



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

URMIS Name** Beef Chuck Eye Steak Boneless

*The Meat Buyers Guide, NAMP

**Uniform Retail Meat Identity Standards

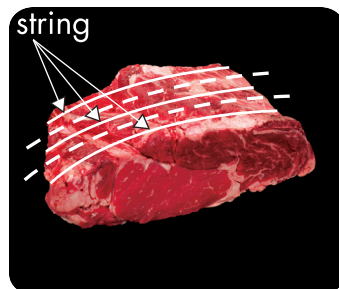
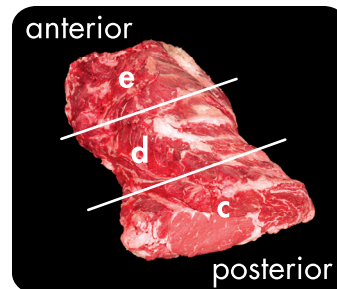
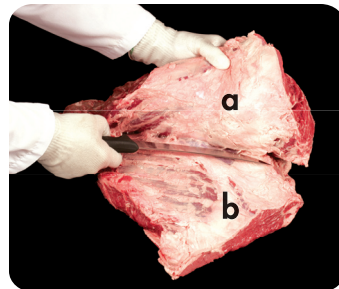
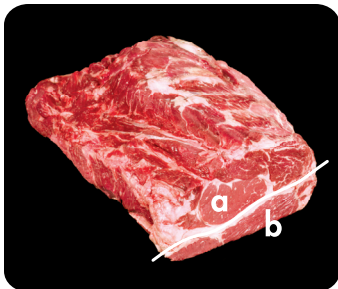
CUTTING GUIDE

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

2 Separate the Chuck Eye Roll (a) from the Under Blade (b).

3 116D Beef Chuck Eye Roll. Separate the Delmonico Steak section (c) from the posterior end. This can be used to generate Delmonico Steaks.

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



5 Delmonico Steaks
Portion Cut 116D (IMPS/NAMP)
UPC 1102 Beef Chuck Eye Steak Boneless

6 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.

7 Delmonico Steaks (tied)

Delmonico Steak



Attributes:

- ◆ Extremely tender and juicy
- ◆ Versatile cut suitable for any occasion
- ◆ Exceptional beef flavor
- ◆ Affordable new option for the menu or the backyard grill

Applications:

- ◆ Perfect for grilling, broiling or pan broiling
- ◆ Tie steak before grilling for a 4-star plate presentation
- ◆ Dry rubs and sauces heighten the great beef flavor

Preparation:

GRILLING

- ◆ Prepare charcoal or gas grill according to manufacturer's directions for medium heat
- ◆ Season beef (directly from the refrigerator) with herbs and spices as desired
- ◆ Grill should remain covered throughout cooking

CHARCOAL GRILLING

- ◆ 3/4 inch thick: Grill for 9 to 11 minutes turning occasionally for medium rare (145°F) to medium (160°F) doneness
- ◆ 1 inch thick: Grill for 12 to 14 minutes turning occasionally for medium rare (145°F) to medium (160°F) doneness

GAS GRILLING

- ◆ 3/4 inch thick: Grill for 9 to 12 minutes turning occasionally for medium rare (145°F) to medium (160°F) doneness
- ◆ 1 inch thick: Grill for 13 to 17 minutes turning occasionally for medium rare (145°F) to medium (160°F) doneness

PAN-BROILING

- ◆ Heat heavy, nonstick skillet over medium heat until hot
- ◆ Season beef (directly from refrigerator) with herbs and spices as desired
- ◆ Place beef in preheated skillet. Do not overcrowd or cover. Do not add water or oil.
- ◆ 3/4 inch thick: Pan-Broil for 9 to 11 minutes turning occasionally for medium rare (145°F) to medium (160°F) doneness
- ◆ 1 inch thick: Pan-Broil for 12 to 15 minutes turning occasionally for medium rare (145°F) to medium (160°F) doneness

BROILING

- ◆ Preheat broiler for 10 minutes
- ◆ Season beef (directly from refrigerator) with herbs and spices as desired
- ◆ Place beef on rack of broiler pan so that surface of beef is within specified distance from heat
- ◆ 3/4 inch thick: Broil 2 to 3 inches from heat for 8 to 11 minutes turning once for medium rare (145°F) to medium (160°F) doneness
- ◆ 1 inch thick: Broil 3 to 4 inches from heat for 12 to 15 minutes turning once for medium rare (145°F) to medium (160°F) doneness

To learn more about value-added beef cuts, please visit beefinnovationsgroup.com