



CHUCK ROLL

Merchandising Ideas

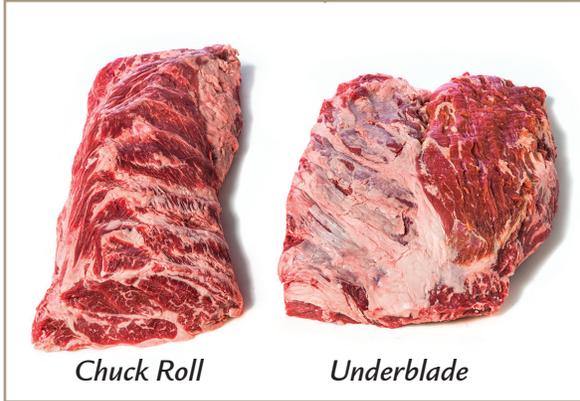
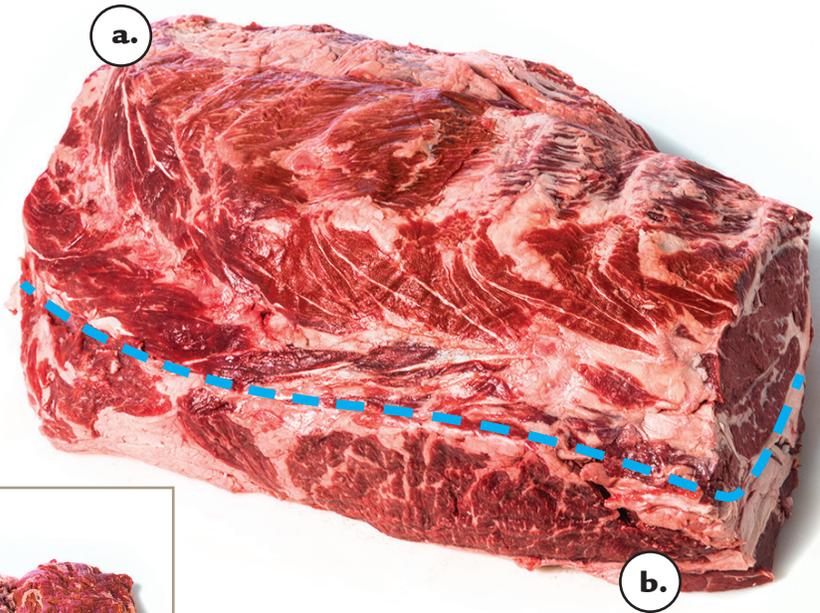


Asian Chuck Pot Roast

CHUCK ROLL

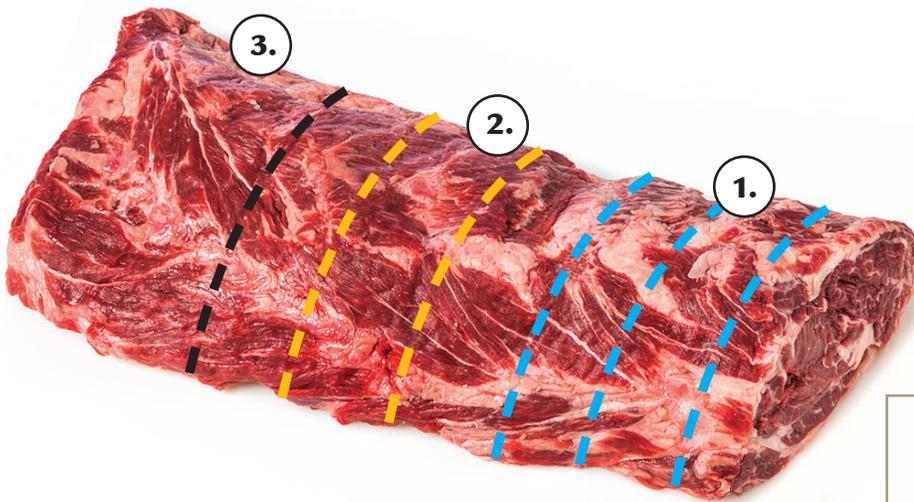
Separate the chuck roll from the under blade.

- a. Chuck Roll
- b. Underblade

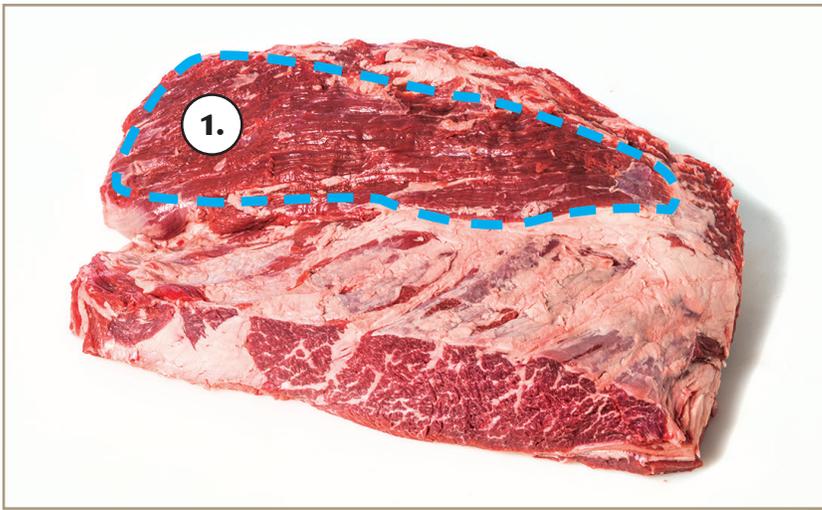


CHUCK ROLL CUTTING INSTRUCTIONS:

1. Cut Chuckeye Steaks (rib end - 1" thick)
2. Cut Country-Style Short Ribs (1.5" thick, butterfly)
3. Cut a Classic Pot Roast (neck end)

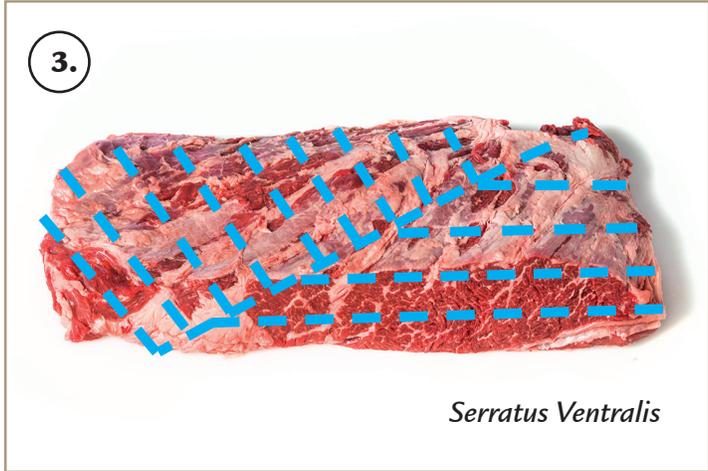
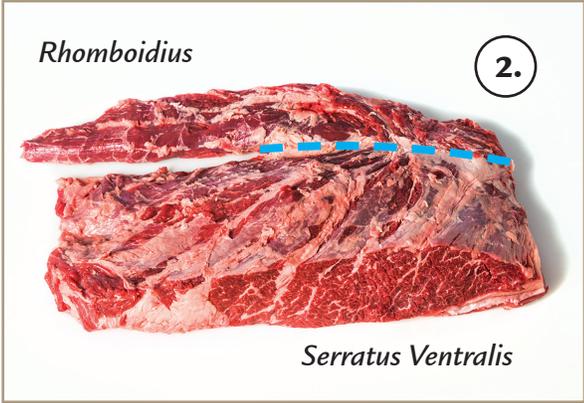


Angus beef at its best®



UNDERBLADE CUTTING INSTRUCTIONS:

1. Remove *splenius* muscle to have Sierra Cut. This can be prepared similar to flank steak.
2. Separate *rhomboidius* muscle and use for Stew Meat or Cubed Steaks.
3. With the remaining *serratus ventralis* muscle, cut Denver Steaks. (Grill.) Or thinly slice for shabu-shabu!





CHUCK ROLL



Beijing Noodle Salad



Chuck Beef Stew



Salisbury Steak

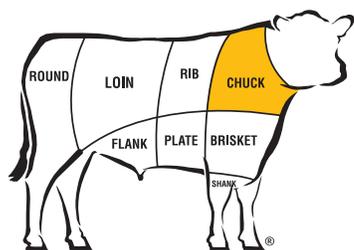


Shabu-Shabu Hot Pot Beef

BEST COOKING METHODS:

Grilling and Roasting:
prepare to rare or medium rare (130 - 135°F)

Smoking and Braising:
smoke low and slow, finish covered in oven to an internal temperature of 190 - 205°F



MENUING SUGGESTIONS

BREAKFAST

Wake Up Hash – Smoked chuck roll served with a cheddar cheese biscuit, red eye gravy and poached egg

Southwest Crepe – Fajita-style chuck roll with adobo sauce, guacamole and sour cream

APPETIZERS

Beef and Cheese Quesadilla – Shredded chuck roll and cheese with sides of Pico de Gallo and sour cream for dipping

Stuffed Grape Leaves – Greek-seasoned ground chuck roll in grape leaves with oregano, basil, dill, toasted pine nuts, feta cheese and freshly squeezed lemon juice

SALADS

Caesar Copycat – Garlic-cracked pepper chuck steak, grilled and sliced on top of greens with a side of smoked tomato-basil bisque

Seven-Layer Salad – Shredded southwest chuck roast (hot and sweet) on top of lettuce with grated cheddar cheese, chopped tomato, cucumber, sour cream and peppers

SANDWICHES

The Ultimate Black and Blue – Thinly cut chuck eye with crumbled blue cheese and caramelized onions on bread grilled Panini style

New Orleans Po' Boy – Shredded, battered and fried chuck roll with Muffuletta relish, Cajun remoulade, shredded lettuce, tomato and Provolone cheese

Barbecue Stack – Chopped barbecue chuck stacked on choice of bread with red cabbage, carrot and caraway seed slaw

ENTRÉES

Asian Chuck Pot Roast – Asian-style, lemongrass pot roast with purple yams, daikon and Chinese spinach

Country-Fried Steak and Gravy – Pan-seared and breaded chuck eye steak served with seasoned green beans, whipped potatoes and creamy gravy

Delmonico Chuck Eye Classic – Grilled steakhouse style with brandy flames and served with sides of garlic-butter mushrooms, broiled roma tomatoes and fresh, steamed asparagus

For more recipe ideas, visit CertifiedAngusBeef.com/recipes

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