

Beef Chuck Eye Country-Style Ribs Boneless



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 Country-Style Ribs Boneless

U.P.C. 1096 Beef Chuck Eye Country-Style Ribs Boneless

*The Meat Buyers Guide, NAMP

**Uniform Retail Meat Identity Standards

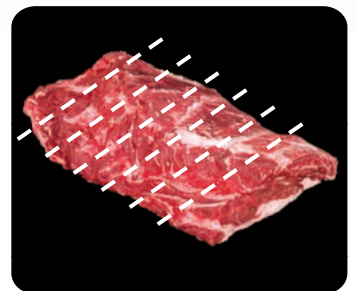
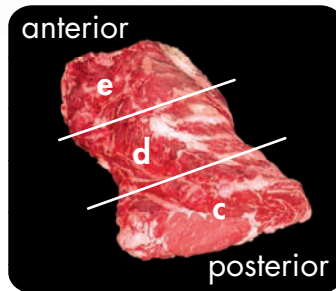
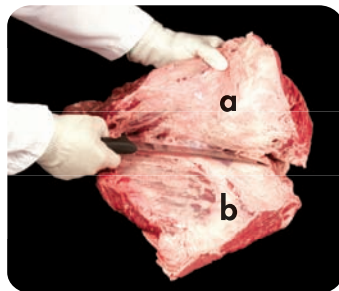
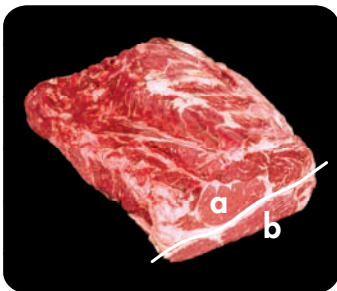
CUTTING GUIDE

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 Chuck Eye Steak section (c) from the posterior end. This can be used to generate three, 3/4 to 1-inch Chuck Eye Steaks.

4 Generate Boneless Country-Style Ribs from any remaining portion of the Chuck Eye Roll. Cut portions 1-1/4 to 1-1/2 inch thick.



5 With cut surface facing up, cut in half lengthwise to generate two ribs.

6 Any portion of the Chuck Eye Roll can be merchandised as Beef Chuck Eye Country-Style Ribs Boneless.

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Attributes:

- ◆ Meaty, tender ribs without the bones
- ◆ Flavorful and juicy
- ◆ Perfectly portioned, pre-cut, right size and shape
- ◆ Leftovers have great robust flavor

Applications:

- ◆ Braise, or to heighten flavor, finish on the grill
- ◆ Perfect slow-cooked with vegetables
- ◆ Makes great boneless BBQ Beef Ribs
- ◆ Marinate to enhance flavor

Preparation:

BRAISING

- ◆ Brown 2 pounds beef on all sides in small amount of oil over medium heat
- ◆ Add 1-1/2 cups broth or water, bring to a boil
- ◆ Reduce heat, cover tightly and simmer for 1-3/4 to 2 hours or until beef is fork tender

2-STEP BRAISE THEN GRILL

Step #1 – BRAISE:

- ◆ Braise beef as directed above
- ◆ Remove from cooking liquid

Step #2 – GRILL:

- ◆ Prepare charcoal or gas grill according to manufacturer's directions for medium heat
- ◆ Grill should remain covered throughout cooking

CHARCOAL GRILLING

- ◆ Place cooked ribs on cooking grid
- ◆ Grill 4 to 6 minutes turning occasionally and brushing with BBQ or other glaze, if desired

GAS GRILLING

- ◆ Place cooked ribs on cooking grid
- ◆ Grill 5 to 8 minutes turning occasionally and brushing with BBQ or other glaze, if desired

To learn more about value-added beef cuts, please visit beefretail.org