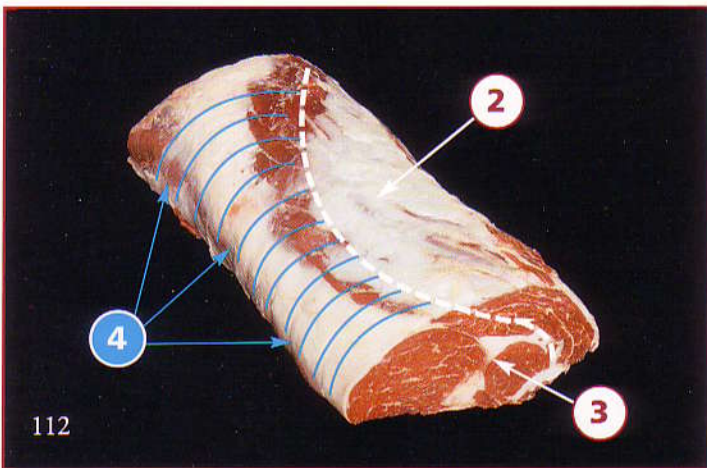
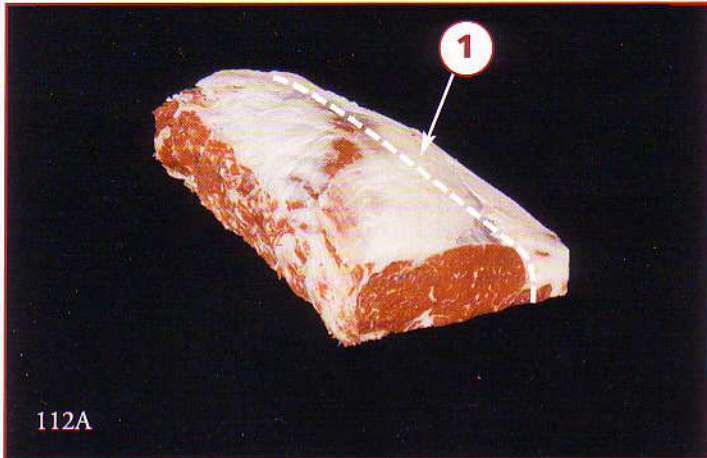
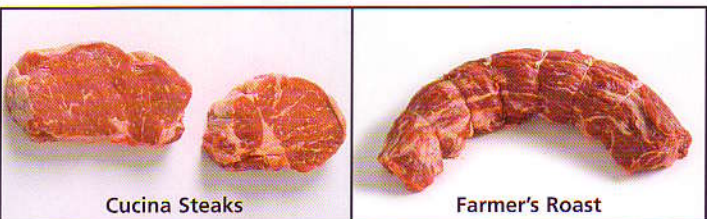


Ribeye Cutting Instructions

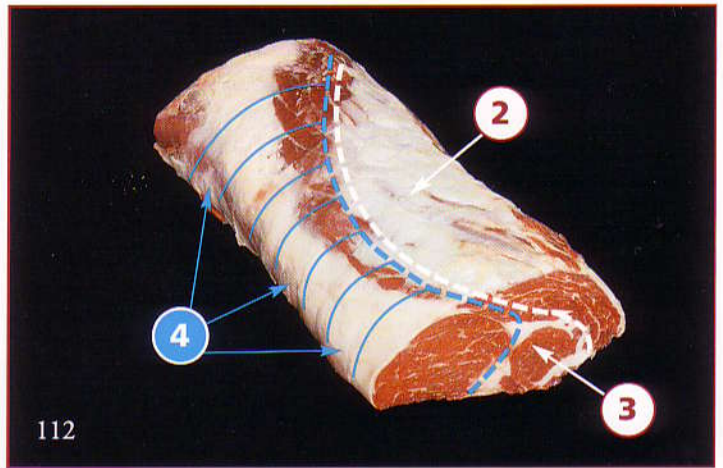
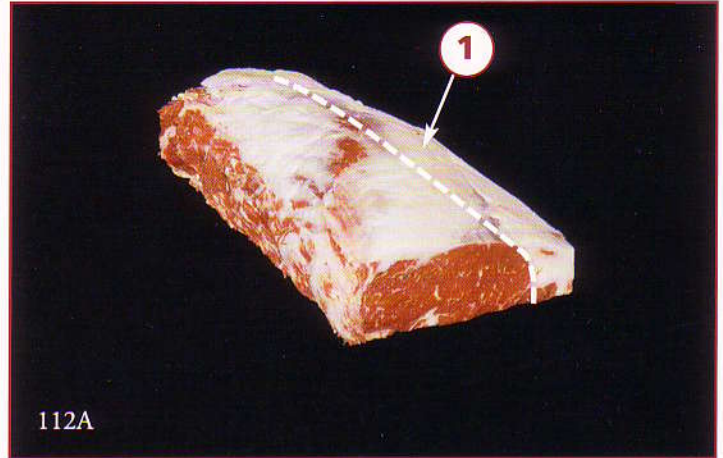
Cucina Steak Method



- 1 **Step 1:** Remove lip and trim outside muscle.
- 2 **Step 2:** Remove cap from eye and clean. To increase yield, add coarse ground beef and/or muscle trim; roll and jet net or tie to make a Farmer's Roast.
- 3 **Step 3:** Leave small tail piece (*complexus*) at chuck end.
- 4 **Step 4:** Cut eye muscle into Cucina steaks.



Filet of Rib Method



- 1 **Step 1:** Remove lip and trim outside muscle. Cut for medallions or kabobs.
- 2 **Step 2:** Remove cap and clean. Cut into strips and skewer or roll into pinwheels and skewer.
- 3 **Step 3:** Remove small tail piece (*complexus*) at chuck end. Cut into tournados or medallions.
- 4 **Step 4:** Cut eye muscle end to end into steaks. Hint: To make steaks of consistent thickness, trim edge of loin-end.

