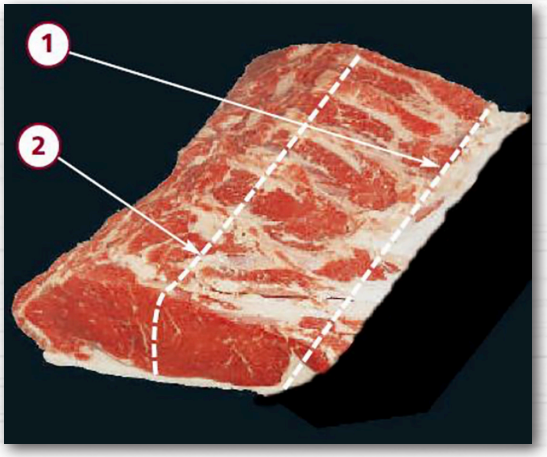
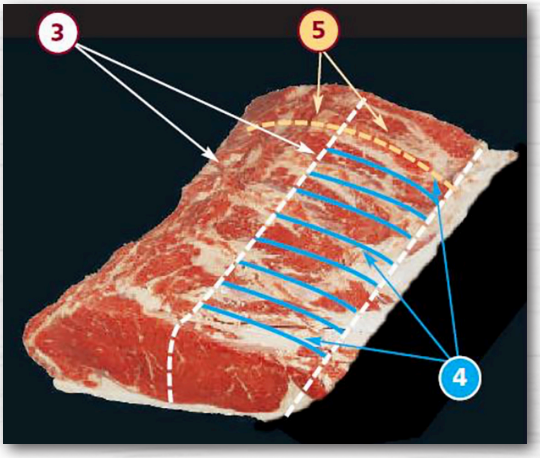
# Certified Hereford Beef®
# Cutting Instructions: Striploin




## View From Striploin: Rib End

**STEP ONE:**

Trim strip loin of back strap, cartilage and excess of fat on edge.

**STEP TWO:**

Split loin horizontally from end-to-end, dividing eye of loin in half between tail and head.

**STEP THREE:**

Leave sides whole for split strip roasts, *or*

**STEP FOUR:**

Cut 8-ounce filets from each side starting at the rib end and stopping at first sign of vein .

**STEP FIVE:**

Keep vein ends whole to make two 24-ounce NY Chateau Roasts.


Split Strip


NY Chateau for Two


Filet of Strip