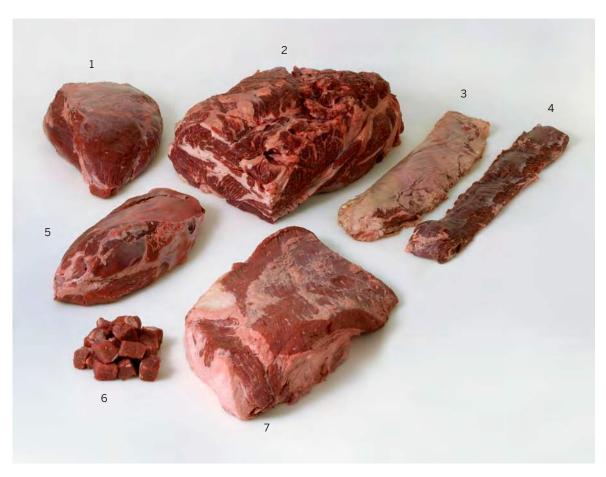


BEEF CHUCK



These cuts of meat are from the primal cut known as the chuck:

- 1. Trimmed shoulder clod
- Chuck roll
 Skirt steak

- 5. Top blade
 6. Shoulder stew
- 7. Brisket
- 4. Trimmed skirt steak

Bachelor's and Associate Degree Programs for the Food and Hospitality Industry

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