



**National Beef**<sup>®</sup>

# Bottom Round Flat

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**SMOKEHOUSE SOLUTIONS<sup>™</sup>**





# Beef Cuts That Rival Brisket

## CHOPPED & SLICED SOLUTIONS

Stay competitive in a crowded marketplace with high-quality BBQ cuts from National Beef®. Diversify your beef offerings with Chuck Shoulder Clod, Bottom Round Flat, Ball Tip and Tri-Tip.

The rich, smoky beefy flavor of these cuts is matched only by their cookability and performance. These cuts will help you stay relevant, keep beef on the menu and boost profitability.

# Smoked and Sliced To Perfection

## HERE ARE A FEW REASONS THE BOTTOM ROUND FLAT WILL STAND OUT ON YOUR MENU:

- Terrific for thinly sliced smoked beef applications
- Delicious smoked beef flavor
- Excellent value and great yield
- Minimal trimming
- Large beef cut that cooks remarkably fast
- Great for catering



**“ You get the most flavor,  
very tender, very juicy. ”**

JOHN IMBROLIO | OPERATION BBQ RELIEF

### CRUNCH THE NUMBERS

Scan the QR code to view our IMPACT Plate  
Smokehouse Solutions™ cost comparison calculator.



# Know Your BBQ Cuts

- Gets its name from being the “flat” portion of the round remaining after the heel is removed
- Also known as the Outside Round, it’s the largest portion of the Bottom Round
- For best results, choose preferred trim (Surface fat and bevel are trimmed to an average 1/4 inch thickness)

**IMPS/NAMP #171B**

PRODUCT DESCRIPTION	PIECES PER PACKAGE	AVERAGE NET PIECE WEIGHT*
Boneless Beef Round Flat 1/4"	1	15 lbs.



**76%  
COOK YIELD\*\***

\*Net weight does not include packaging materials.  
\*\*Operational efficiencies will impact results.

## Trim & Prep Guidance

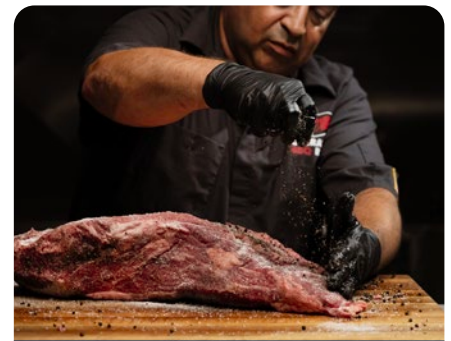
**MINIMAL TRIMMING REQUIRED – MUCH LESS THAN BRISKET!**



Minimal trimming required -  
much less than brisket



Remove any silver skin,  
sinew or larger pieces of  
fat as needed



Season with kosher salt and  
cracked black pepper or your  
favorite dry rub, covering all sides

**READY TO TRY THE BOTTOM ROUND FLAT?**

Contact your sales representative today!

# Pro Tips

Consider the Bottom Round Flat for catering and large group events. This tasty cut produces more portions than brisket, smokes quickly, holds well and is priced right. This traditional cut is often used for Maryland's famous pit beef sandwiches.

## COOKING GUIDANCE<sup>†</sup>

- Approximate Cook Time: 3 hours
- Recommended Cook Temperature: 275°F
- Cook to Medium Rare internal temperature (135°F to 140°F)
- Slice thinly for the best texture and mouth-feel

## SLICING

The Bottom Round Flat should be sliced thinly against the grain.

## HOLDING

Not serving it right away? No problem.

- Bottom Round Flat will hold well for an entire shift unwrapped, in an uncovered pan
- Internal temperature will continue to rise 155°F (medium-well doneness) as it holds

## TASTING NOTES

Your guests will quickly taste why Bottom Round Flat is a great choice:

- Robust, beefy flavor
- Achieves distinctive pink smoke ring
- Retains great smoke flavor while holding

# Menu Inspiration

No matter how you slice it, by offering Bottom Round Flat on your menu, you'll have repeat customers. Here are a few of our favorites:

- Sliced Pit Beef Sandwiches
- Shaved Smoked Roast Beef with BBQ Mayo
- Surf & Turf Pinwheel Skewers
- Smoked Sliced Beef Sliders with Horseradish Cream, Pickled Onions and Arugula



## BUILT FOR BBQ

National Beef<sup>®</sup> ensures consistent sizing, marbling and plate performance with our value-added branded programs.

<sup>†</sup>Cooking tests conducted on Ole Hickory Pits™ EL-EDX commercial smoker.



Learn how we deliver innovative solutions and program support to help you succeed by calling your National Beef® representative at 1-800-449-BEEF or by visiting [nationalbeef.com/bbq](https://nationalbeef.com/bbq)



America's Premier Beef Company®