



National Beef[®]

Chuck Shoulder Clod

SMOKEHOUSE SOLUTIONS™





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.

A Rising BBQ Star

HERE ARE A FEW REASONS THE SHOULDER CLOD PERFORMS WELL:

- Moist, tender and juicy
- Delicious beefy flavor
- Accepts smoke well
- Perfect for chopped & pulled BBQ
- Stable pricing
- Impressive yield
- Requires minimal trimming
- Produces more portions than brisket
- Consistent availability



“ The flavor, the smoke ring, it is so tender, so 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

- Beef chuck cuts are known for their rich, beefy flavor and are ideal for slow-cooking methods
- The Shoulder Clod is removed as one piece from the bone following the natural seam on the brisket side of the chuck
- For best results, choose preferred trim (Fat cover is trimmed to average 1/4 inch)

IMPS / NAMP #114		
PRODUCT DESCRIPTION	PIECES PER PACKAGE	AVERAGE NET PIECE WEIGHT*
Beef Chuck Shoulder Clod 1 PC 1/4"	1	22 lbs.

58%
COOK YIELD**
(SIMILAR TO BRISKET
AT 61%)

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

Trim & Prep

MINIMAL TRIM REQUIRED!

(Tested with 1/4 inch trim primals)



Remove loose kernel fat
and silver skin



Leave the 1/4 inch fat cover to
add flavor and retain moisture



Season generously with kosher
salt and cracked black pepper
or a dry rub

READY TO TRY THE CHUCK SHOULDER CLOD?

Contact your sales representative today!

Pro Tips

When smoked low and slow, the Chuck Shoulder Clod's intramuscular marbling and fat cover melt away, keeping the beef moist and juicy with a rich, beefy flavor. The Shoulder Clod can be pulled or chopped and performs similarly to brisket.

COOKING GUIDANCE[†]

Approximate Cook Time (whole clod): 13 hours
Recommended Temperature: 200°F

Final 2 to 3 hours: when internal temperature reaches 165°F, increase temperature to 250°F, or wrap in unlined butcher paper.

Shoulder Clods are bigger than brisket, so expect a longer cook time. Cut the clod into two pieces to reduce cook time.

Larger pieces of meat sometimes hit a stall point towards the end of cooking. For the final step, when the beef begins to sweat and the exterior begins to cool, increase the cooking temperature, or wrap the beef.

HOLDING

Not serving it right away? No problem.

Chuck Shoulder Clod:

- Holds very well when kept whole
- Doesn't break down or lose flavor
- Once chopped or pulled, cover with foil or plastic wrap to maintain quality

TASTING NOTES

Your guests will quickly taste why Shoulder Clod is a great choice:

- Tender and juicy
- Robust beef flavor
- Great texture
- Distinctive bark similar to brisket

[†]Cooking tests conducted on Ole Hickory Pits™ EL-EDX commercial smoker.

Menu Inspiration

No matter how you chop it, Shoulder Clod goes well with any beef dish. Here are a few of our favorites:

- Pulled BBQ Beef Sandwiches
- Smoked Beef Burnt Ends
- Trashcan Nachos
- Smokehouse Beef Burrito
- Smokehouse Cannelloni
- BBQ Beef Alfredo



BUILT FOR BBQ

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



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



America's Premier Beef Company®