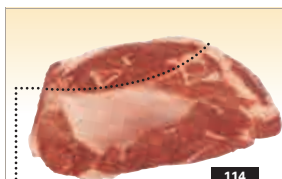
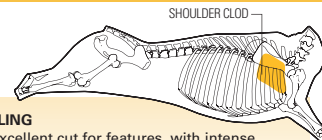




# SHOULDER CLOD, CLOD TENDER



**114**  
BONELESS SHOULDER CLOD



**114F**  
TERES MAJOR

**BONELESS SHOULDER CLOD**  
**COMMON NAMES:** Boneless Cross Rib, Long Cut Clod, Short Cut Clod, Clod Heart

**CLOD TENDER**  
**COMMON NAMES:** Petit Tender, Shoulder Tender

**MUSCLE COMPOSITION:** Consists of the *Deltoideus, Teres major, Triceps brachii capat* group: *Longum, Mediale, Laterale, Infraspinatus*

**POINTS REQUIRING SPECIFICATION:**

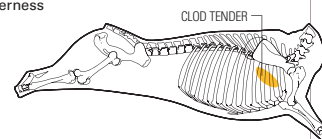
- Removal or retention of clod tender (*teres major*)
- Removal or retention of flat iron (*infraspinatus*)
- Fat cover
- Only trimming required is a small amount of connective tissue and silverskin (the membranous tissue covering the main body) found on the outside of the cut

### CHARACTERISTICS

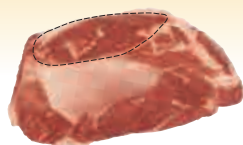
- Part of the shoulder clod located in the chuck also known as a petit tender
- Ready to be used with little additional cutting or yield loss making this cut well suited for foodservice applications
- Cut should be aged to maximize tenderness (minimum 14 days and preferably 21 to 28 days is recommended)
- The size of this cut makes it a good candidate for a number of applications such as the protein component in a dinner salad, or cut into small medallions and grilled for an appetizer presentation

### HANDLING

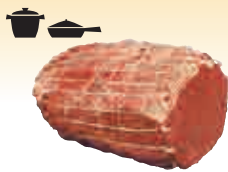
- An excellent cut for features, with intense flavour, convenient size and ease of preparation
- Attractive price point also makes this cut a popular addition to casual menus
- Not highly marbled, so care must be taken to avoid overcooking
- Cooks quickly and is best prepared by grilling or roasting
- Can be effectively marinated to enhance tenderness



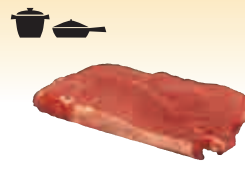
## CLASSIC CUTS



**114**  
BONELESS SHOULDER CLOD  
Cut (---) along the natural seam to remove shoulder tender



**BONELESS CROSS RIB POT ROAST**



**BONELESS CROSS RIB SIMMERING STEAKS**



**114F**  
PETIT TENDER WHOLE



**1114F**  
PETIT TENDER STEAK

## CUTTING (Boneless Clod)



1. Cut along the natural seam to split in two.
2. Cut steaks across the direction of the grain.



← GRAIN DIRECTION

## (Clod Tender)



1. Trim off any excess fat and silverskin.



**114F**



**1114F**

Petit tenders weigh between 12 oz (340 grams) and 24 oz (680 grams) and are similar in size and shape to a pork tenderloin.

2. The petit tender can be kept whole or portioned for small steaks or brochette.

## MERCHANDISING OPTIONS



**114F**  
SHOULDER CLOD TENDER



**CROSS RIB SHOULDER TENDER GRILLING MEDALLIONS**



**CROSS RIB ROTISSERIE STYLE ROAST**

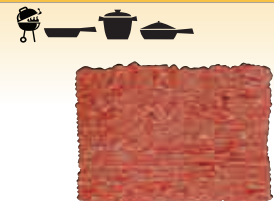


**1114E**  
CROSS RIB SIMMERING STEAKS



**CROSS RIB GRILLING MEDALLIONS**

## TRIM UTILIZATION



**LEAN GROUND CHUCK**



**STEWING BEEF**



**MINUTE STEAK**



**GROUND CHUCK STEAK ROAST**





# Merchandising Options



## GET THE APP

Everything beef at your fingertips. Anytime. Anywhere. Download it today. Search **The Roundup**



PRODUCT DESCRIPTION	CUTTING SPECIFICATIONS	CHARACTERISTICS	MARKETABILITY
 <p><b>BONELESS CROSS RIB SIMMERING STEAKS</b></p>	<p><b>THICKNESS:</b> 1/2"– 3/4" (1.3 – 1.9 cm)</p> <p><b>PRESENTATION:</b> Trimmed of excess fat</p>	<ul style="list-style-type: none"> <li>Moderately tender and flavourful</li> <li>Visually lean</li> <li>Single portions</li> </ul>	<ul style="list-style-type: none"> <li>Affordable</li> <li>Consistent texture</li> <li>Grilling option when marinated</li> </ul>
 <p><b>BONELESS CROSS RIB POT ROAST</b></p>	<p><b>SIZE/SHAPE:</b> Consistent oval shape</p> <p><b>PRESENTATION:</b> Whole or half portion</p>	<ul style="list-style-type: none"> <li>Tender, juicy and good beef flavour</li> <li>Visually lean</li> <li>Easy to prepare</li> </ul>	<ul style="list-style-type: none"> <li>Affordable</li> <li>Positive consumer perception</li> <li>Traditional favourite meal plan</li> </ul>
 <p><b>CROSS RIB ROTISSERIE STYLE ROAST</b></p>	<p><b>SIZE/SHAPE:</b> Seam apart muscles, oval shaped for consistent cooking</p> <p><b>PRESENTATION:</b> Jet-net or tie across grain direction</p>	<ul style="list-style-type: none"> <li>Tender, juicy and good beef flavour</li> <li>Versatile for sizing</li> </ul>	<ul style="list-style-type: none"> <li>Unique grilling option</li> <li>Affordable</li> <li>Versatile for size demands</li> <li>Summer option vs. discounting</li> </ul>
 <p><b>CROSS RIB GRILLING MEDALLIONS</b></p>	<p><b>THICKNESS:</b> 1"– 2" (2.5 – 5 cm)</p> <p><b>PRESENTATION:</b> Mechanically tenderized, formed with netting or wrap</p>	<ul style="list-style-type: none"> <li>Tender, juicy and flavourful</li> <li>Visually lean</li> <li>Unique flavour vs. middle meats</li> </ul>	<ul style="list-style-type: none"> <li>Affordable grilling option</li> <li>Single portion sizes</li> <li>Excellent choice for service case operations</li> <li>Medallion cuts are a perfect choice for changing appetites and lifestyle choices</li> </ul>
 <p><b>CROSS RIB SHOULDER TENDER GRILLING MEDALLIONS</b> <b>1114F</b></p>	<p><b>THICKNESS:</b> Shoulder tender muscle (<i>teres major</i>) sliced 1"– 1 1/2" (2.5 – 3.8 cm)</p> <p><b>PRESENTATION:</b> Round shaped sliced across grain</p>	<ul style="list-style-type: none"> <li>Tender, juicy and flavourful</li> <li>Visually lean</li> </ul>	<ul style="list-style-type: none"> <li>Versatile premium cut</li> <li>Unique medallion shape and portion size</li> <li>Excellent choice for service case operations</li> </ul>
 <p><b>CROSS RIB SIMMERING STEAK (MAIN MUSCLE CUT) SLICED ACROSS THE GRAIN</b> <b>1114E</b></p>	<p><b>THICKNESS:</b> 1/2"– 3/4" (1.3 – 1.9 cm)</p> <p><b>PRESENTATION:</b> Seamed into single muscles</p>	<ul style="list-style-type: none"> <li>Tender</li> <li>Good beefy flavour</li> <li>Visually lean</li> </ul>	<ul style="list-style-type: none"> <li>Affordable</li> <li>Single portions</li> <li>Grilling option when marinated</li> </ul>
 <p><b>STEWING BEEF</b></p>	<p><b>SIZE/SHAPE:</b> Maximum 1" (2.5 cm) cubes</p> <p><b>PRESENTATION:</b> Cubes trimmed of all external fat and connective tissue</p>	<ul style="list-style-type: none"> <li>Good beefy flavour</li> <li>Tender in moist heat dishes</li> <li>Visually lean</li> </ul>	<ul style="list-style-type: none"> <li>Affordable</li> <li>Easy to use</li> <li>Traditional favourite</li> </ul>
 <p><b>LEAN GROUND CHUCK</b></p>	<p><b>PRODUCTION SPECIFICATIONS:</b></p> <ul style="list-style-type: none"> <li>Must be produced, 100% from chuck specific primal</li> <li>Produce to desired lean point</li> </ul>	<ul style="list-style-type: none"> <li>Distinctive flavour and texture</li> </ul>	<ul style="list-style-type: none"> <li>Positive consumer perception</li> <li>Premium product for ground beef category</li> </ul>
 <p><b>GROUND CHUCK STEAK ROAST</b></p>	<p><b>PRODUCTION SPECIFICATIONS:</b></p> <ul style="list-style-type: none"> <li>100% chuck</li> <li>80% coarse grind</li> <li>20% fine grind</li> </ul>	<ul style="list-style-type: none"> <li>Flavour profiles can add value</li> <li>Solid profile</li> <li>Commercial binders can enhance flavour and texture</li> </ul>	<ul style="list-style-type: none"> <li>Premium ground beef product</li> <li>Sold as roasting product</li> <li>Priced between grinds and muscle roasts</li> <li>Flexible flavour profiles</li> </ul>

## Menu Ideas

The clod tender can be prepared in a number of different ways to make the most of its natural flavour, tenderness and convenient size.

*Here are some ideas for interesting ways to serve the clod tender:*

**Mixed Grill Applications** – Due to its small size this cut makes an excellent brochette as part of a mixed grill. Pair with a small lamb chop and half chicken breast or try a tapas style with chorizo sausage and lamb chop.

**Clod Tender for Two** – The size of most clod tenders (0.75 to 1.5 lb / 0.34–0.7 kg) is perfect for two servings (individual 6–8 oz / 170–225 g portions). These can be served sliced or sliced tableside. A unique spice crust or rich sauces such as bearnaise, cognac or a green peppercorn sauce will add to the presentation.

**Ideal for Carpaccio Presentation** – The small circumference and the rich flavour of the chuck, along with the tenderness, makes this cut ideal for carpaccio-style cooking. The clod tender should be chilled in a freezer until the meat is very firm, then sliced thinly and plated with croutons. Garnish with fresh cracked black pepper and a balsamic reduction.

## Spice Crust for Clod Tender

### Ingredients

5 lb	2.2 kg	clod tenders
3 tbsp	45 mL	cracked black pepper
3 tbsp	45 mL	coarse salt
1/4 cup	60 mL	Dijon mustard
1 tbsp	15 mL	thyme, chopped
1/4 cup	60 mL	parsley, chopped
1 tbsp	15 mL	paprika
2 tbsp	30 mL	garlic, finely chopped

Recipe serves 10

### Method

- Clean tenders of any silverskin, combine salt and coarse pepper and rub into meat.
- On a high heat, sear tenders, being careful not to cook through.
- Brush Dijon mustard onto the tenders. Blend remaining ingredients and crust onto the tenders.
- Place in a pan and finish tenders in a hot oven.
- Serve sliced on a plate with a classic sauce such as green peppercorn or bearnaise.

Created by Chef Marty Carpenter ccc

