



**National Beef**<sup>®</sup>

# Sirloin Ball Tip

**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.



# A Whole New Ball Game

## HERE ARE A FEW REASONS THE SIRLOIN BALL TIP PERFORMS WELL:

- Fantastic for sliced beef sandwiches
- Great beefy flavor; moist, tender and juicy
- Minimal or zero trimming needed
- Exceptional yield
- Small pieces cook quickly
- Easy for kitchen staff to manage



“ The surprise star of all the items tested. ”

DAVID MARKS | OPERATION BBQ RELIEF

### CRUNCH THE NUMBERS

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



# Know Your BBQ Cuts

- The Ball Tip is a trimmed portion of the bottom sirloin butt, removed by following the natural seam to separate it from the tri-tip and the flap
- All bones, cartilage and outside skin tissue are removed
- Fat cover is trimmed to an average of 1/8 inch plus or minus 1/8 inch at the end of the seam

## IMPS/NAMP #185B

### PRODUCT DESCRIPTION

Boneless Beef Loin Ball Tip

### PIECES PER PACKAGE

5

### AVERAGE NET PIECE WEIGHT\*

2.97 lbs.



**89%**  
COOK YIELD\*\*

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

## Trim & Prep Guidance

**IN MOST CASES, ZERO TRIMMING IS NEEDED**



Occasionally a piece will need a bit of outer fat trimmed.



Season generously with kosher salt and cracked black pepper or your favorite dry rub.

**READY TO TRY THE SIRLOIN BALL TIP?**

Contact your sales representative today!



# Pro Tips

The Ball Tip performs extremely well in sliced smoked beef applications and was a pleasant surprise for the BBQ experts. The small piece size, zero trimming and quick cook time mean this will be easy for your kitchen staff to control.

## COOKING GUIDANCE<sup>†</sup>

- Approximate Cook Time: 3 hours
- Recommended Temperature: 275°F
- Cook to an Internal Temperature of 125°F for the best slicing result

## SLICING

Be sure to slice the Sirloin Ball Tip against the grain.

## HOLDING

Serve it hot!

- A lean cut that cooks quickly, so we do not recommend holding it for an extended period

## TASTING NOTES

Your guests will quickly taste why Sirloin Ball Tip is a great choice:

- Delightful roast beef flavor
- Tender bite and juicy with great pink color inside
- Small piece absorbs smoke flavor well

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

# Menu Inspiration

A great option for your sliced BBQ entrees or appetizers. Try these delicious dishes:

- Chicken-fried Steak Bites
- Smoky Sirloin Tips
- Smokin' Southwestern BBQ Beef Salad
- Smoked Philly Cheesesteak



## 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](https://nationalbeef.com/bbq)



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