



National Beef[®]

Thor's Hammer

SMOKEHOUSE SOLUTIONS[™]





Wow Your Guests

PREMIUM MENU DIFFERENTIATION CUTS

Stay competitive in a crowded marketplace with high-quality BBQ cuts from National Beef®. Diversify your beef offerings with Rib Short Ribs, Center Cut Back Ribs, Thor's Hammer and Beef Cheeks.

The rich, smoky beefy flavor of these cuts is matched only by the dramatic plate presentation. These cuts will not only turn guests into repeat customers, but help boost your profitability.

A Hero of a Cut

HERE ARE A FEW REASONS THE THOR'S HAMMER PERFORMS WELL:

- High impact, dramatic plate presentation
- Shareable experience to generate buzz with guests
- Slow-cooked and wrapped makes it fall-off-the-bone tender
- Achieves great flavor and smokehouse bark
- Tied and frenched; zero trimming required



“ It is so cool on the plate... something special. ”

BRYAN MROCZKA | OPERATION BBQ RELIEF

CRUNCH THE NUMBERS

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



Know Your BBQ Cuts

- Thor's Hammer is prepared from the beef round bone-in hind shank
- Surface fat trimmed to approximately 1/4 inch thickness
- 3 inches of frenched bone exposed on the small end to created a handle
- Shank meat secured with 3 butcher ties

PRODUCT DESCRIPTION

Bone-In Frenched Hindshank

PIECES PER PACKAGE

1

AVERAGE NET PIECE WEIGHT*

6 lbs.



66%
COOK YIELD**
(WITH BONE)

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

Trim & Prep Guidance

ZERO TRIMMING REQUIRED



Thor's Hammer arrives ready for the smoker with shank tied and the bone frenched.



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

READY TO TRY THE THOR'S HAMMER?

Contact your sales representative today!

Pro Tips

Wow your guests with the impressive Thor's Hammer. Create memories with this fun, shareable beef cut.

COOKING GUIDANCE[†]

- Approximate Cook Time: 8.5 hours
- Recommended Cook Temperature: 250°F
- Wrap the shank with unlined butcher paper for the final phase once smoke flavor and color is achieved. Wrapping ensures tenderness

HOLDING

Thor's Hammer can be held in a pan, covered with aluminum foil at 150°F for 4 to 6 hours, ensuring the internal temperature stays above 140°F the entire holding time.

FINISHING

Be sure to cut and remove the butcher's twine before plating.

TASTING NOTES

- Achieves excellent smoky beef flavor with simple salt and pepper
- Tender with great mouth-feel when wrapped during smoking
- Cooking bone-in adds to flavor complexity

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

Menu Inspiration

Create excitement with this stand-out menu item.

- Family-Style Nacho Platter for Four
- BBQ Feast for Two
- Thor's Hammer Wellington or Pot Pie
- Country-Style Smoked Pot Roast



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®