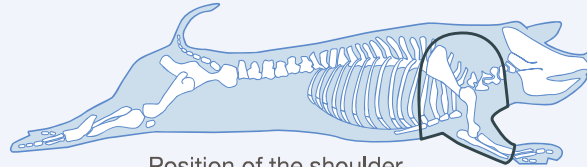


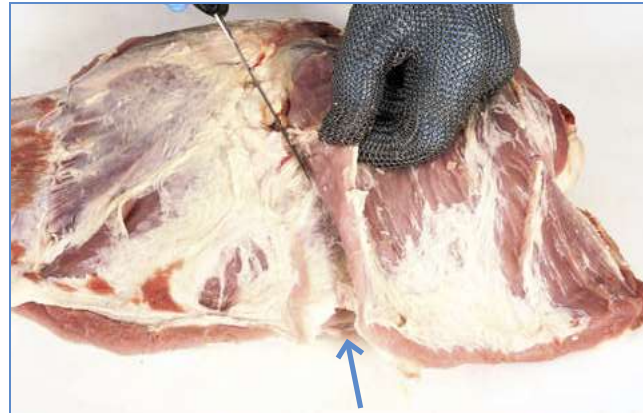
Shoulder Joint – boneless (Brisket and Blade muscles)



Code: 2022



1 Round shoulder.



2 Start separating the brisket muscle from the shoulder muscles by following the natural seam, (see arrow)



3 Continue to separate the brisket from the LMC muscle ...



4 ... to expose the Humerus leaving the small shin-like muscle attached to the brisket ...



5 Follow the contours of the shoulder blade and ...



6 ... remove the blade bone.

Shoulder Joint – boneless (Brisket and Blade muscles) (continued)

Code: 2022



7 Remove the shank and ...



8 ... the humerus.



9 Remove rind and excess fat taking care not to cut into underlying muscles.



10 Boneless rindless shoulder.



11 Separate the brisket and blade muscles by cutting between the blade and feather muscle.



12 Brisket and blade muscles.

**Shoulder Joint – boneless
(Brisket and Blade muscles)**
(continued)

Code: **2022**



13 Trim excess fat and gristle and ...



14 ... fold the brisket over the blade muscle and secure with net or roasting bands.



15 Shoulder Joint – boneless (brisket and blade muscles).