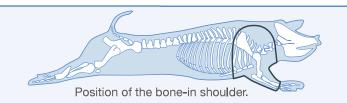
Pork Henry – whole



Code: **2025**



1 Remove the shoulder blade with all attached muscles ...



2 ... by following the contours of the bone as illustrated.



3 Trim excess cartilage and fat from the Pork Henry.



4 Pork Henry.