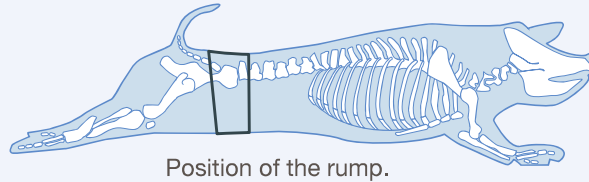# Rump Steak

Position of the rump.

Code: **3016**

1 The Rump is removed from the Silverside by a square cut.

2 Rump.

3 Remove excess fat and gristle including the small group of muscles which lie …

4 … under the tail bone as illustrated.

5 Cut rump across the grain into steaks of 25 mm thickness.

6 Rump Steak.