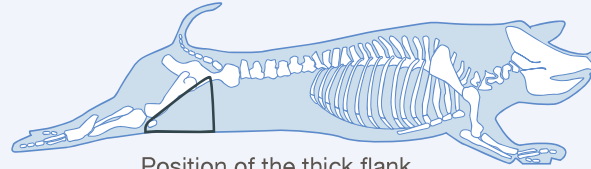


Leg Steaks – Thick Flank



Position of the thick flank.

Code: 3032



1 Thick Flank.



2 Trim the thick flank of excess fat and gristle. Remove the tri-tip muscle and cut into steaks of 15–20 mm thickness.



3 Leg Steaks – Thick Flank.