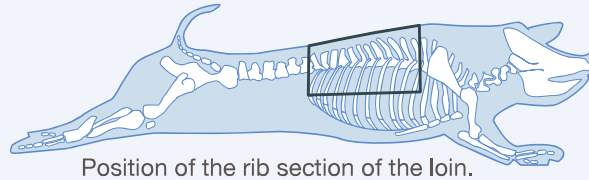


# Tomahawk Steaks



Code: 3059



**1** Middle of pork. Make a mark on the first loin rib 20 cm from the tip of the loin eye muscle and remove the belly in a straight line from the loin.



**2** Remove the lumbar section from the loin as illustrated.



**3** The ribs are sawn through at a point where they join the vertebrae.



**4** The vertebrae and the feather bones are then removed.



**5** Make a mark 25 mm from the tip of the eye muscle and ...



**6** ... trim meat to expose the ribs. Cut in between the ribs to create Tomahawk Steaks.



**7** Tomahawk Steak.