Shank Portions – forequarter, rindless

Position of the shank.
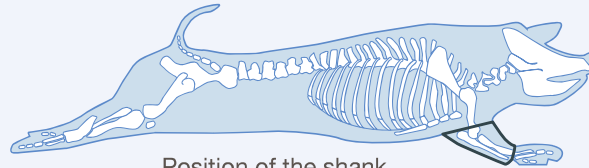
1 Round Shoulder of pork.

2 The Shank is removed from the shoulder through the joint.

3 The rind is removed from the Shank.

4 The Shank – rindless is cut/sawn into required weight portions.

5 Shank – portions.