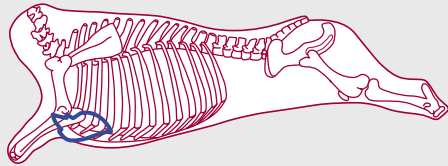


Brisket Cap Muscle (prepared and trimmed)

Code:

Brisket B013



1. Position of the brisket cap muscle.

2. Flat Brisket.

3. Follow the natural seam to remove the brisket cap muscle.

4. Trim all excess fat and gristle.



5. Brisket Cap muscle prepared and trimmed.

