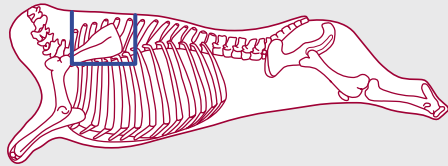


Chuck Eye Steaks

Code:

Chuck B004



1. The chuck is situated in the forequarter as illustrated.



2. Trimmed primal chuck ready for further preparation.



3. Separate the blade and feather muscles by cutting along the natural seam between them and the rest of the chuck.



4. Chuck muscles ready for preparation.



5. Remove the tail by cutting from the ventral tip of the eye muscle and parallel to the back line of the carcase.



6. Slice the chuck muscles evenly in thickness at 20mm intervals.



7. Chuck steaks cut and prepared to specification.

