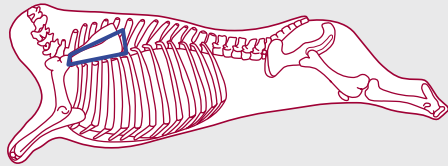


# Feather Steaks and Dice

Code:

Chuck B012



1. Position of the feather muscle.

2. Feather muscle.

3. Cut into braising steaks of even thickness and across the grain.

4. When the central gristle starts to appear very thick...



5. carefully remove it...

6. and use the remainder for diced beef.

