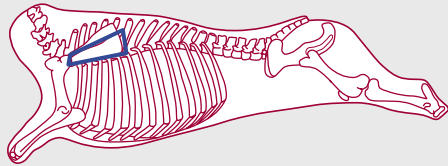


Flat Iron Escallops

Code:

Chuck B014



1. Position of the feather.



2. Untrimmed feather muscle.



3. Remove all visible external fat and gristle.



4. Remove the muscle and gristle at the anterior end of the feather muscle.



5. Split the muscle by following the centre gristle and remove the gristle.



6. Butterfly each portion.



7. Cut butterfly portions into escallops.



8. Escallops are ideal for marinating.



For this product the feather should be matured for a minimum of 14 days.

