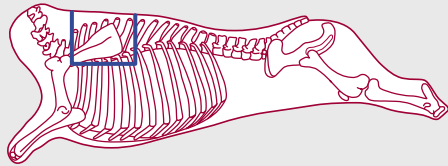


# Denver Steak

Code:  
**Chuck B025**

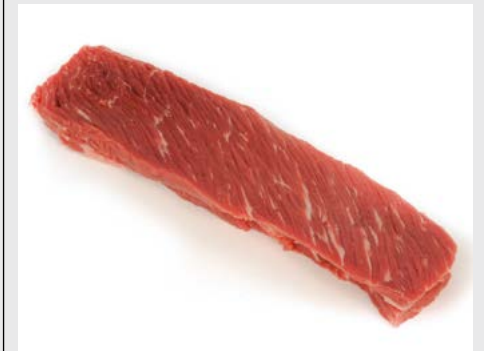


1. Chuck roll.

2. Remove yellow gristle (backstrap).

3. Follow the natural seam of the top muscles of the chuck roll starting with the chuck eye and...

4. ...remove the crest muscle (Rhomboideus).



5. Discoloured tissue, gristle and excess fat is to be removed from the spider muscle (Serratus ventralis).

6. Cut spider muscle into Denver Steaks along the grain as illustrated.

7. Denver Steaks.

8. Denver Steak.



For this product the spider muscle (Serratus ventralis) must be matured for a minimum of 14 days.

