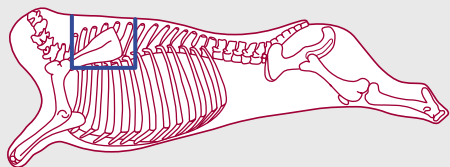


Back Rib Steaks on the bone

Code:

Chuck B031



1. Position of the Chuck roll.

2. Saw and remove vertebrae as illustrated, leaving just the rib bones.

3. Remove yellow gristle (backstrap) and any bone gristle.

4. Follow the natural seams, starting with the chuck eye and remove the spider muscle (Serratus ventralis).



5. Excess fat is removed.

6. Cut between the ribs and French trim.

7. The first 2-3 ribs next to the Fore Rib (depending on 5 or 6 bone forequarter) produce Back Rib Steaks on the bone.

8. Back Rib Steaks on the bone.

