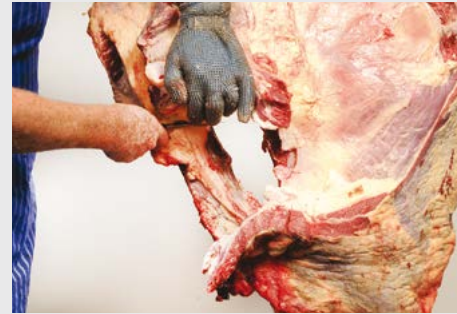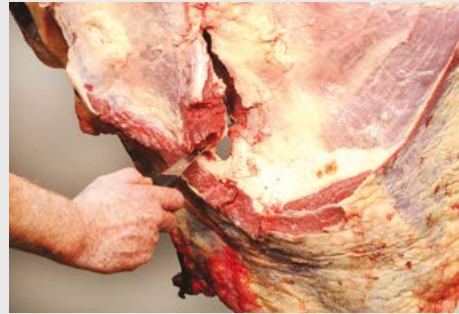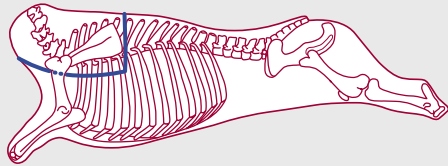# Neck and Chuck Eye (bone-in)

1. Position of the Neck and Chuck Eye.

2. Free the tip of the brisket muscle (Pectoralis profundus)…

3. …from the neck/chuck area.

4. Cut through the neck muscle as illustrated.

5. Make a mark on the centre of the first rib.

6. Mark the top of the chuck eye in line with where the fore rib was removed…

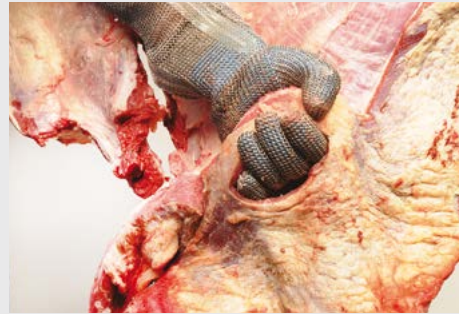7. …and make a straight cut to join…

8. …these two marks.

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9. Cut a slit in the outer muscle of the neck…

10. …to be used as a handle to lift the neck when removing.

11. Cut through the rib bones following the straight cutting line.

12. Remove the neck and chuck eye.

13. Neck and Chuck Eye (bone-in).