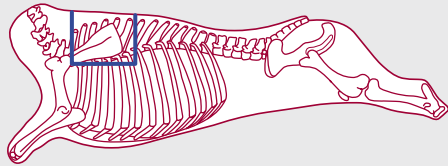


# Denver Steak (large, cut across the grain)

Code:

**Chuck B045**



1. Position of the 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 remove the crest muscle (Rhomboideus).

4. Spider Muscle (Serratus ventralis).



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

6. Remove the thin part on both sides of the muscle.

7. Cut the remainder of the muscle across the grain into steaks of required weight/thickness.

8. Denver Steak.



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

