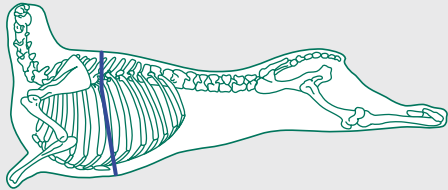


# Chunky Neck – chops

Code:

Forequarter L037



1. The forequarter is to be removed from the carcass between the 6th and 7th ribs.

2. The forequarter of lamb.

3. Sheet bone the ribs leaving the neck fillet attached to the bone.

4. Remove the neck in line with the first rib.



5. The rib section can be used for racks or chops.

6. Remove excess fat.

7. Cut neck section into 3 portions.

8. Chunky Neck chops.

