Chump Steaks (bone-in)
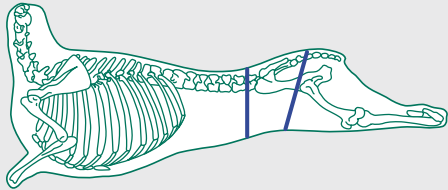
1. Position of the chump.

2. Remove the chump by cutting and sawing along the line illustrated.

3. Trim off fat deposits and any loosely attached tissues.

4. Cut and saw the trimmed chump into three to four chops depending on the thickness required.

5. Bone-in chops ready for sale.

QUALITY STANDARD lamb English

AHDB BEEF & LAMB