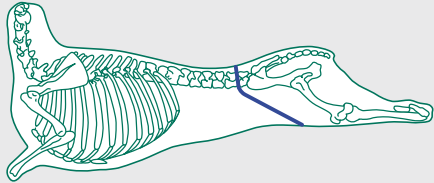


# Leg – dice and meaty bones

Code:

Leg L027



1. Position of the legs.



2. Leg of Lamb.



3. Remove the vertebrae and tail bone,



4. excess blood particles



5. and excess fat.



6. Remove the end of the knuckle bone.



7. Remove the meat



8. from the bones

# Leg – dice and meaty bones – continued

Code:

Leg L027



9. taking care to



10. leave enough meat



11. on the bones.



12. Lean leg meat for dice.



13. Diced leg meat.



14. The bones can be sawn into



15. meaty bone pieces.