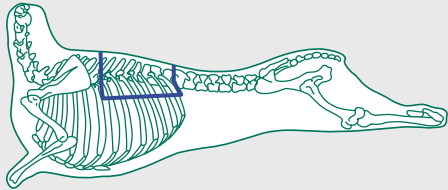# "Premium" single bone mini-rack

1. Position of rack.

2. Pair of racks from an unsplit carcase. Loin tail to be 1½ times the length of the eye muscle.

3. Saw along each side of the backbone taking care not to cut into the eye muscles.

4. Then remove the backbone with a knife.

5. Remove the cartilage tip of the blade bone.

6. Make a cut along the anterior edge of the eye muscle and remove the meat from over the ribs.

7. Remove the bark.

8. Trim the intercostal muscle to leave clean rib ends.

QUALITY STANDARD lamb English
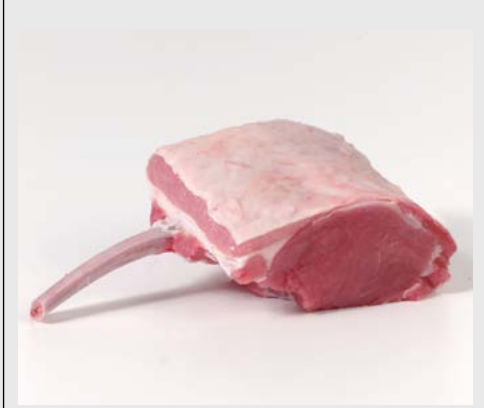
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9. Separate by cutting between the 10th and 11th ribs.

10. Take the three-bone piece and remove the two outer ribs leaving the central one in place.

11. Internal view of "Premium" one-bone mini-rack.

12. "Premium" one-bone mini-rack prepared to specification and ready for use.

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