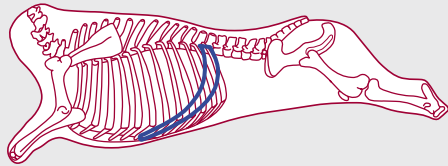


Skirt Steaks (diaphragm)

Code:

Offal B002



1. Position of the skirt (diaphragm).

2. Whole skirt (diaphragm) with all connective tissue and gristle attached.

3. Remove the gristle by following the contour of the muscle.

4. Remove the gristle on both sides of the meat by gently pulling it away, being careful not to pull the muscle apart.



5. Lean skirt (diaphragm).

6. Cut into steaks of required weight.

7. Skirt Steak.



For this product the skirt (diaphragm) must be matured for a minimum of 14 days, in vacuum bags, not on the bone, to enhance keeping quality.

