# Silverside Steaks (large and extra lean)
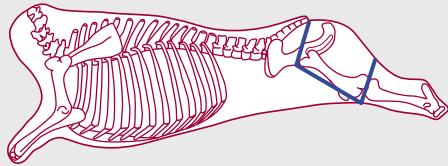
1. Position of the silverside.



2. Remove all gristle and fat from…



3. …both parts of the silverside.



4. Follow the silver gristle and remove the silverside "side muscle".



5. Remove the remaining gristle between the main silverside and the silverside side muscle.



6. Remove the tapered end of the silverside where the muscle grain is coarse.



7. Cut the remaining silverside into large steaks as illustrated and at the required thickness.



8. Large Silverside Steak.

For this product the silverside must be matured for a minimum of 14 days.

QUALITY STANDARD beef English

AHDB BEEF & LAMB