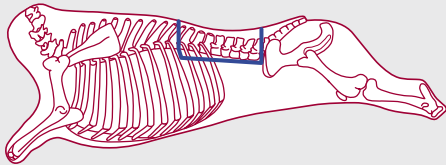


Bone-in Porterhouse Steak

Code:

Sirloin B017



1. Position of the 3 bone sirloin.



2. Bone-in sirloin with the fillet removed.



3. Separate the rib section by cutting in a straight line from the tip of the first rib.



4. Trim the tail to a maximum 25mm from the tip of the eye muscle. Remove part of the vertebrae as illustrated.



5. Cut/saw rib section into steaks of required thickness or weight.



6. Bone-in Porterhouse Steak.

