Rack of Pork

Position of the rib section of the loin.

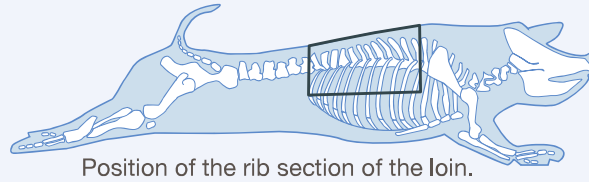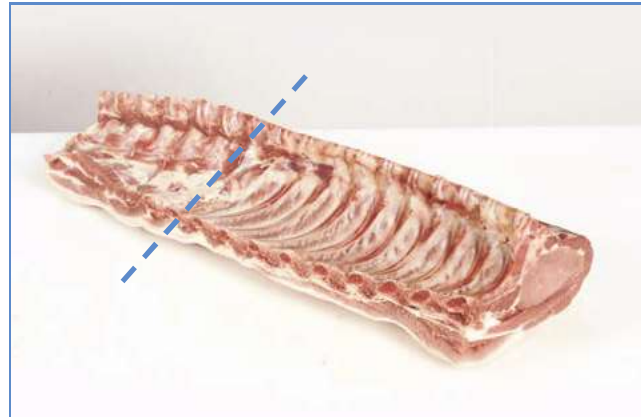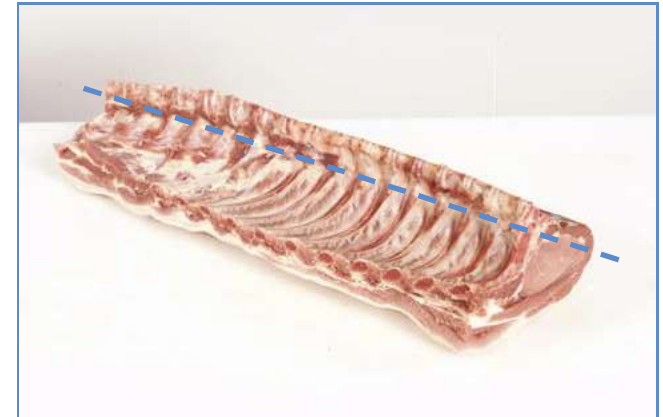**1** Loin of Pork – bone-in, rindless.

2 The Lumbar section is removed from the loin.

3 The top of the ribs joined to the vertebrae are sawn through and the vertebrae's and feather bones are removed.

4 French-trim the ribs to leave 50 mm of bone exposed. Cut into required weight racks. Rack of Pork.