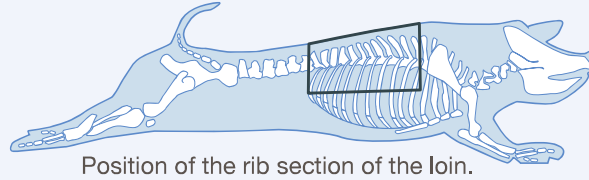


Club Steaks



Code: 3009



1 Remove the lumbar section from a rindless loin of pork as illustrated.



2 The ribs are sawn through at a point where they join the vertebrae.



3 Remove the vertebrae's by sheet boning.



4 French-trim the ribs to leave 50 mm of the bone exposed. Cut between the ribs to create Club Steaks.



5 Club Steaks.