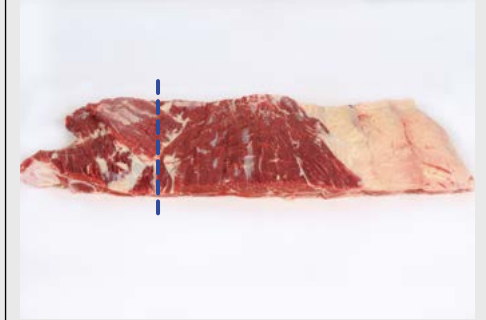
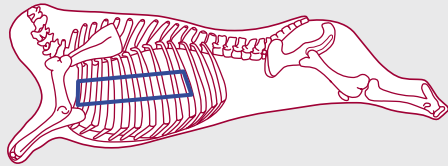


# Beef Ribs – French Trimmed

Code:

Brisket B008

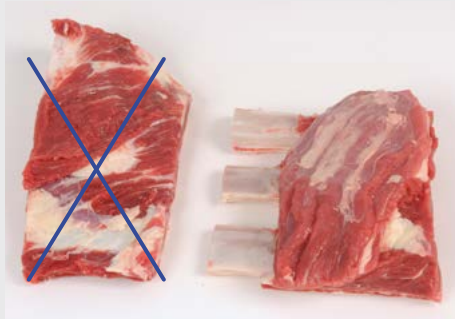
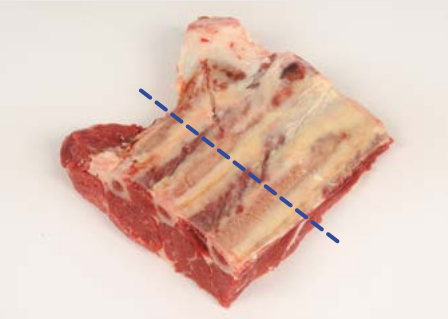


1. Position of the Jacobs ladder.

2. Jacobs ladder from a 10 bone fore.

3. Trim outer muscle by following the natural seam and expose fat layer.

4. Trim fat and gristle and remove first 3 or 4 ribs (the ribs from the chuck area).



5. Saw the ribs in half.

6. Discard the thin side and use the...

7. ...meaty side for ribs and French trim.

8. Beef Ribs - French Trimmed.

