Beef Ribs – split (Jacobs ladder)
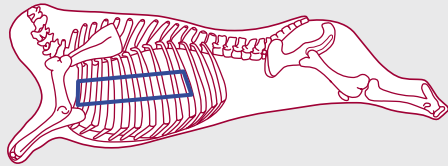
1. Position of the Jacobs ladder.

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 and last 3 ribs.

5. Cut between the ribs of the remainder to…

6. …create single Whole Beef Ribs and saw through the middle of the rib.

7. Beef Ribs.