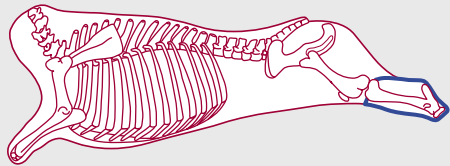


Beef Shank – boneless and netted (Hind Shin)

Code:

Shin B016



1. Position of the hind shin.

2. Boneless hind shin.

3. Separate the two main muscles.

4. Remove the triangle section of the largest section...



5. ...and remove excess fat and tendon ends.

6. Net the two main muscles.

