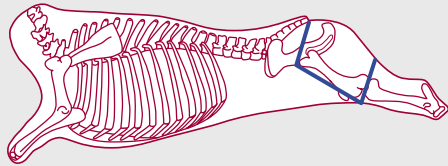


# Silverside Steaks

Code:

**Silverside B006**



1. Position of the silverside.

2. Boneless untrimmed silverside anterior view.

3. Boneless untrimmed silverside posterior view.

4. Remove the salmon cut from the rest of the silverside by cutting along the natural seam. Remove silverwall gristle, excess fat and connective tissue.



5. Cut silverside muscle into steaks.

