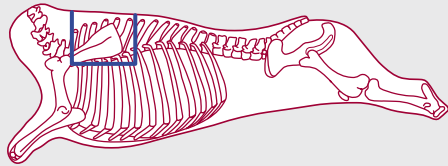


Blade Steak

Code:
Chuck B009



1. The chuck is situated in the forequarter as illustrated.

2. Trimmed primal chuck ready for further preparation.

3. Remove the blade and feather muscles by cutting along the natural seam between them and the rest of the chuck.

4. Separate the blade and feather muscles by cutting along the natural seam



5. Blade muscle trimmed of all fat, excess gristle and connective tissue.

6. Cut into steaks of even thickness.

7. Blade steaks.

