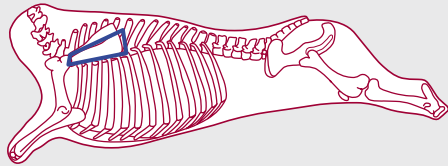


# Flat Iron Steak

Code:  
**Chuck B013**



1. Position of the feather.

2. Untrimmed feather muscle.

3. Remove all visible external fat and gristle.

4. Remove the muscle and gristle at the anterior end of the feather muscle.



5. Separate the feather into two parts by carefully cutting on and along the central gristle sheath.

6. Remove the gristle sheath.

7. Cut into portions of the required sized and score diagonally.

8. These portions are ideal for marinating.



For this product the feather should be matured for a minimum of 14 days.

