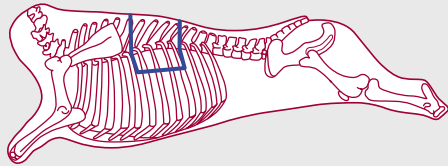


Club Steaks

Code:
Fore rib B010



1. The fore rib should be removed from the carcass between rib bones 6-7 and 10-11 (counting from the neck upwards).

2. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.

3. Remove the chine bone.

4. Remove the cap muscle following the natural seam of the rib eye...



5. ...and trim the remaining fat to the rib bones.

6. French-trim the ribs to leave the bone exposed.

7. Cut and saw into 2cm thick club steaks. Each steak to contain half a rib bone.

