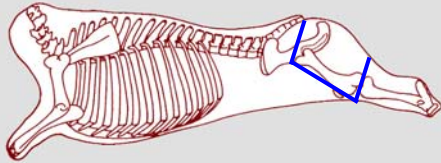


Silverside Steaks, Escallops and Dice

Silverside B007

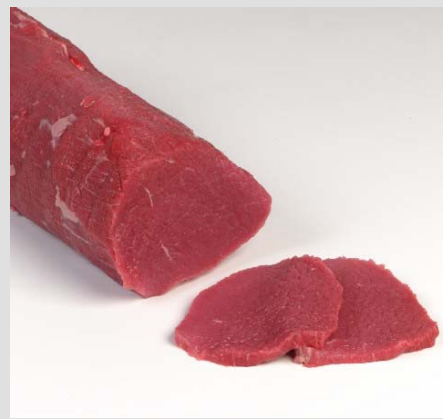


1. Position of the silverside.

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. Larger silverside muscle can be cut into steaks..

6. or square the ends of the salmon cut and slice into escallops across the grain at 5mm intervals.

7. Escallops are ideal for marinating.

8. Alternatively the silverside can be used for dice.



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

