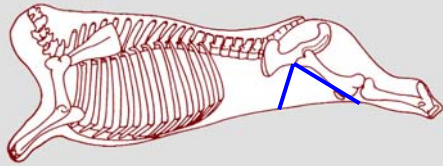


Braising Steaks - large (thick flank)

Thick Flank B004



1. Position of the thick flank (Knuckle), without rump tail.

2. Remove excess fat from thick flank (Knuckle).

3. Cut into braising steaks of even thickness.

