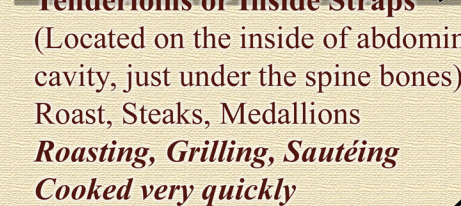
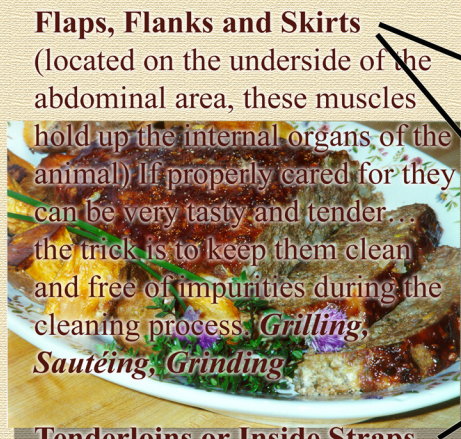


Hunter's Meat Map



Assorted smaller muscles in the leg called "decal's" are generally used for **Braising or Grinding**



Lower Ribs - Used to Stuff,
Ground meat, Braised Short Ribs,
Bbq ribs etc.



Fore Shank-
Braised Shanks, Ground meat

