



## Removing the Back Strips

Remove the back strips. They are on the top of the ribs on either side of the spinal process. Start by making an incision along the side of the spinal process. Work the knife down to the vertebrae, then to the ribs. This incision will go from the base of the neck to the pelvis.



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In this picture, you can see the cut made down the side of the spine. Peel back the outer sheath covering the back strip. Note, at the top of the picture how the back strip tapers-off toward the neck.



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This is the critical step of this procedure. With a scooping motion, use your knife to separate the muscle(s) from the ribs and spine. Start at the base of the neck, and work your way down, toward the pelvis. Be careful not to cut into the backstrip as this will make it more difficult to make butterfly steaks.



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Here, you can see how the carcass looks after both backstrips have been removed. Note how they run from the neck to the pelvis..