



## The Front Leg

The front legs have a great deal of slime and connective tissue.

Remove all of it before deboning the leg. This is what a front leg looks like after it has been cleaned. If you shoot your deer through the front leg, this job will be much more messy.

Make the first cuts on either side of the ridge bone on the shoulder blade.



## The Front Leg

This reveals two shoulder roasts which can be easily fileted away. I usually grind the shoulder roasts, but they can be used for jerky, as well. Next, remove the shank. The shank is only good for grinding.



## The Front Leg

This is the front leg after all the meat has been removed. I use my bandsaw to cut the front leg into four or five pieces. Roast these bones in the oven, then make stock out of them. Freeze for soup, later.