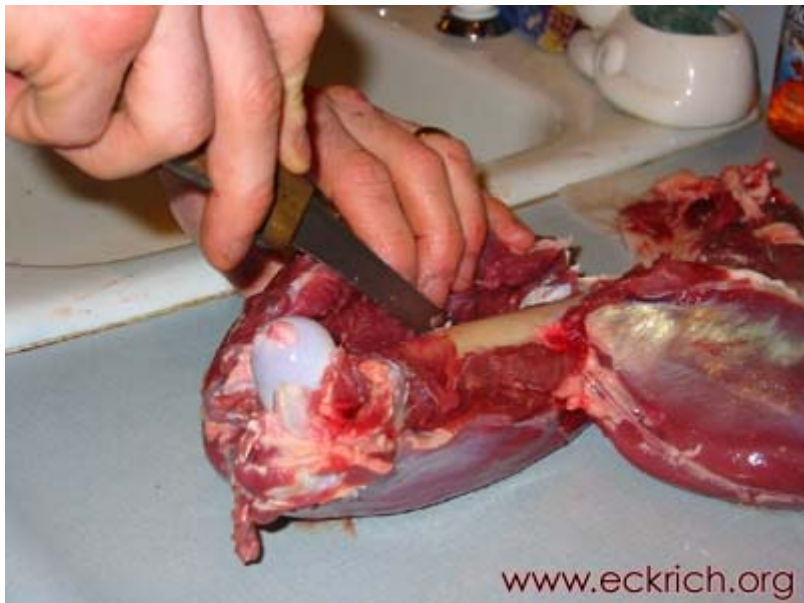




The Sirloin

This is the leg after the bottom round is removed. In the center is the sirloin. To the left is the shank. It is only good for grinding. On the right side is the rump roast, or what's left of it. If care is used when removing the hind legs from the pelvis, this roast should be large enough for a meal. The rump roast is good for cubing into bite-size pieces, then stir frying. To save time later, cut the cubes before freezing.



www.eckrich.org

The Sirloin

Cut the sirloin away from the femur bone. The sirloin is not as tender as the back strip, but it still makes a pretty good steak.



The Sirloin

These are the individual cuts of meat removed from one leg. Starting in the upper right and moving clockwise, we have the Top Round, Bottom Round, Sirloin, Rump Roast, Eye of Round.



The Sirloin

Using a **very** sharp knife, cut into 1-inch steaks. When packaging these, include enough meat for a meal for your family. The sirloin from a large deer is very much larger than that of a small deer. The steaks will be larger, so you'll need fewer of them to make a meal. The green portion is not really green. It's just an interesting way that the light reflects off the meat.