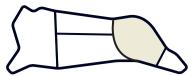
Knuckle



Overview of Raw Meat

The knuckle is spherically-shaped and consists primarily of lean meat. It consist of four parts: the inside knuckle muscle, slightly deep in color and tender; the knuckle main muscle that has muscle running into the center, is fine textured and tasty; the outside knuckle that is deep in color and slightly tough; and the tri-tip that has some marbling but is not as tender as would be expected from the appearance.



Culinary Applications

Barbecue

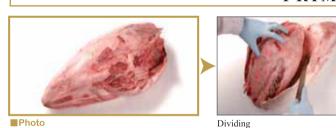






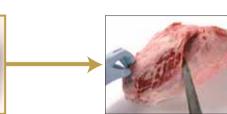


PRIMAL CUT











Inside knuckle muscle

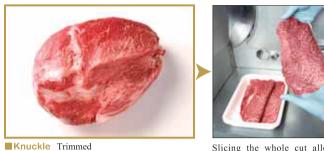


the center muscle

Removing the inside knuckle muscle



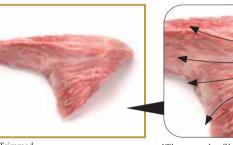
RETAIL CUT

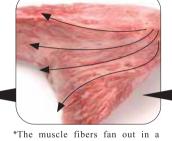


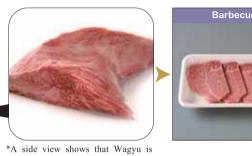




larger slices



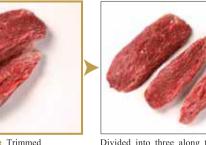




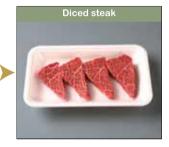
Tri-tip Trimmed

radial pattern

significantly thick

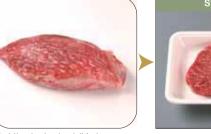


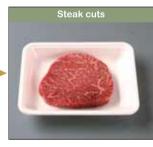




■Inside knuckle muscle Trimmed

Divided into three along the center muscle





■Knuckle main muscle Trimmed

*Marbling is clearly visible in a crosssectional view from the back



■Outside knuckle Trimmed

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