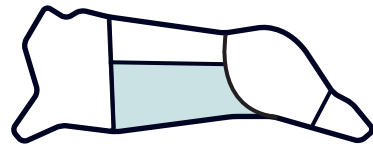


# 2 Rib short rib\*



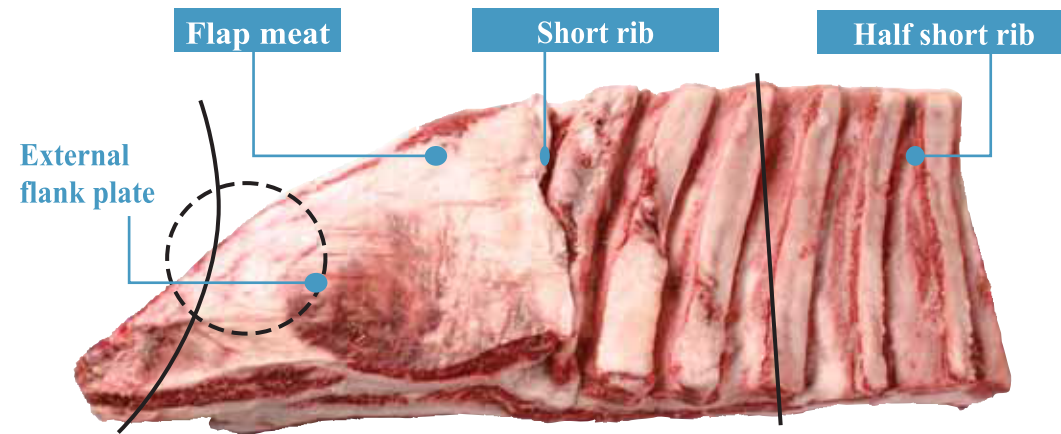
## Overview of Raw Meat

The 2 Rib short rib is the upper half of the short plate located at the belly. The short plate is well-muscled making the 2 Rib short rib fibrous with a proportionally large amount of connective tissue. The meat has a rough texture however the lean meat and fat are proportionately mixed giving it a rich taste and flavor. The 2 Rib short rib is also made up of a cut known as the flap meat that has a large proportion of lean meat that is well marbled.

\*Cut perpendicular to the muscle

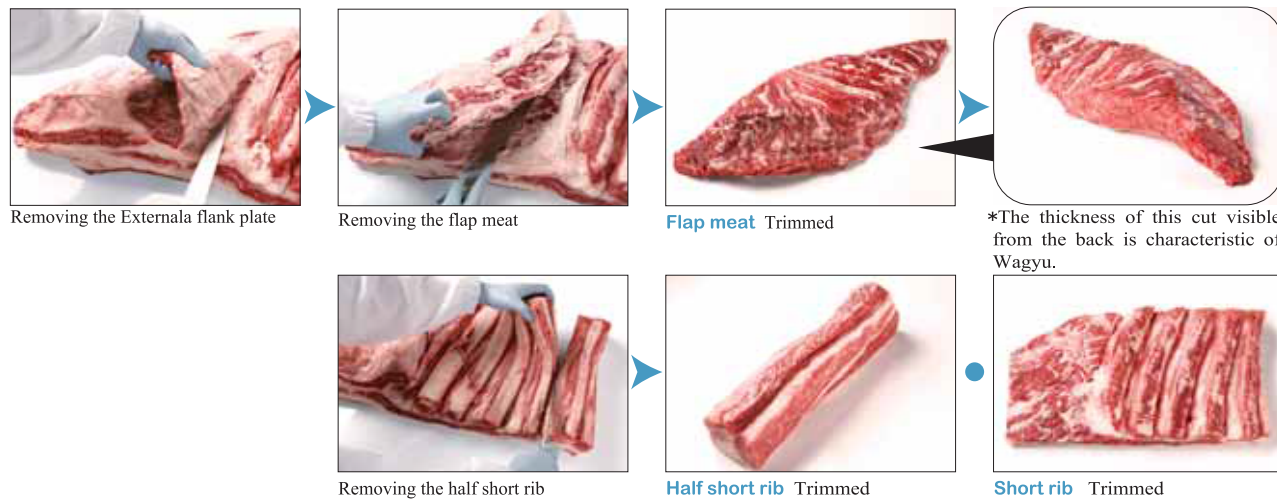


## PRIMAL CUT



## Culinary Applications

- Steak
- Barbecue
- Stewing
- Sukiyaki



## RETAIL CUT

