

Overview of Raw Meat

The neck meat comes from the portion of the neck that is well-muscled. The meat is tough, rough-textured, and lean. The meat is also comprised of a large proportion of muscle tissue making it ideal for stewing. It can also be combined with other cuts for BBQ cuts and slices for stewing.



Culinary Applications

Barbecue

Stewing

Sukiyaki



Longus colli



Neck



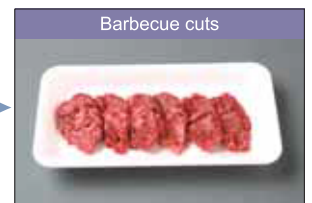
Removing the longus colli 1 thoracic vertebrae should serve as the partition line



Longus colli



Neck



Barbecue cuts



Stewing cuts



Slices for stewing



Mince