



Overview of Raw Meat

The shank includes the shin and the shank. The shin is well-muscled and consists primarily of lean meat. Generally it is prepared for ground or chopped meat. The shin can be divided into the shin body and the (C). The shank is also well-muscled and the meat lean.

Culinary Applications

Barbecue

Stewing



Photo of shin



Shin Trimmed



Removing the (C) from the shin



(C) Trimmed



Photo of Shank



Shank Trimmed



Barbecue cuts

Shank meat products (Shin and shank)

