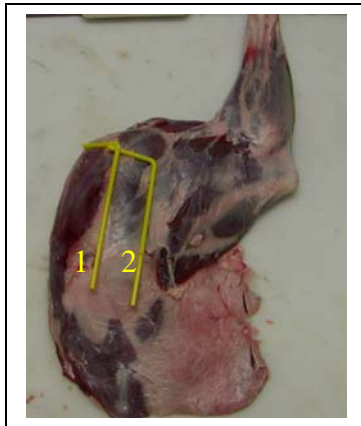


Boning the Venison Front Shoulder

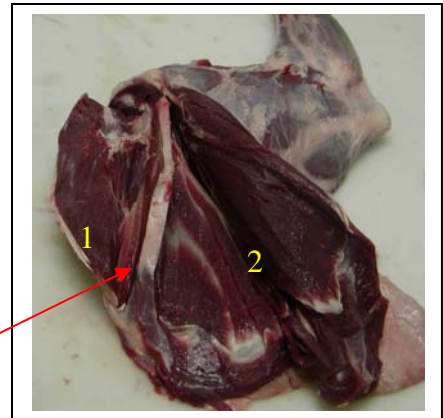
It seems that many hunters simply bone out the front shoulder for grinding because they are not aware that there are three sub-primals located on the shoulder that can be used for steaks or roasts. Those three are the Mock Tender, Top Blade, and English. We normally butterfly steaks out of the Mock Tender and Top Blade and use the English for a seasoned roast.

You could also roast the Mock Tender and Top Blade and cut steaks out of the English, or use all three for stew, Chopsuey meat, or stir-fry strips. The bottom line is that these three front shoulder cuts can be utilized outside of grinding.

Your next question may be, "where are they located and how do I remove them?" Here's how we do it.



Lay the front shoulder with the outside up and the blade bone, closest to you.
1) Mock Tender is on the outside of the blade bone.
2) Top Blade is on the inside of the blade bone

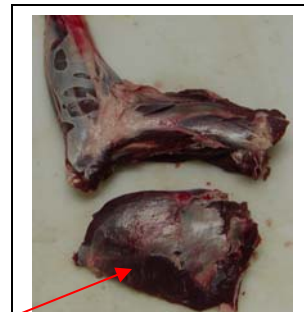
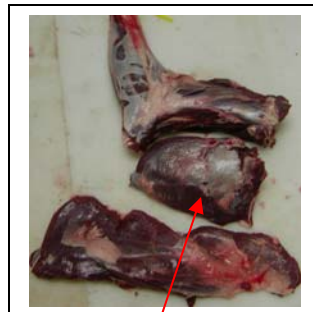
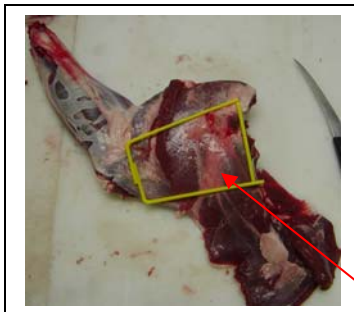


Blade Bone



Next separate the blade bone from the leg bone once the Mock Tender and Top Blade have been removed. Turn the remaining piece of the shoulder so the inside is face up. The English is on the large side of the leg bone, and has some loose meat lying on top of it. Remove the pieces of loose meat first, once the English muscle is visible, remove it by cutting along the leg bone.

Remove all of the remaining meat from the leg bone, shank bone and blade bone for use in grinding.



English