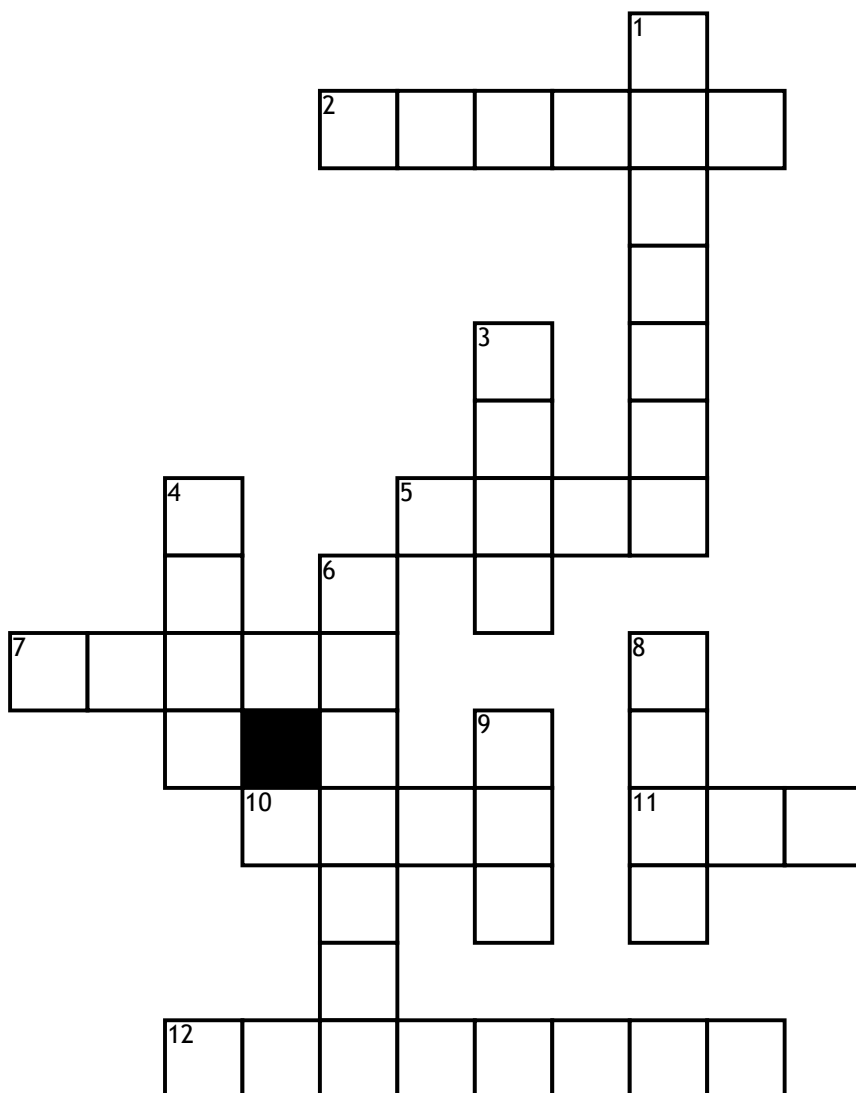


# Cuts of Meat



## Across

2. A boneless oblong cut is known as a \_\_\_\_\_.

5. An uncut series of ribs is known as a \_\_\_\_\_.

7. \_\_\_\_\_ is a Strip loin and tenderloin separated by a T shaped bone.

10. Alternating strips of meat and fat is known as \_\_\_\_\_ bacon.

11. Prime rib is a large round meat cut, sometimes served with \_\_\_\_\_ attached.

12. Back bacon is usually cut in a round shape, lower fat content than side bacon. Also known as \_\_\_\_\_ style.

## Down

1. A Strip loin is boneless with a narrow strip of fat otherwise known as \_\_\_\_\_ Steak.

3. \_\_\_\_\_ cutlet is from a calve in contrast of beef from older cattle.

4. A cut with a T shaped bone from Lamb or Pork is called a \_\_\_\_\_.

6. Another name for Deer meat is \_\_\_\_\_.

8. \_\_\_\_\_ meat of chicken is from the lower limbs.

9. \_\_\_\_\_ is a large cut, wide at one end, narrowing in a conical shape.