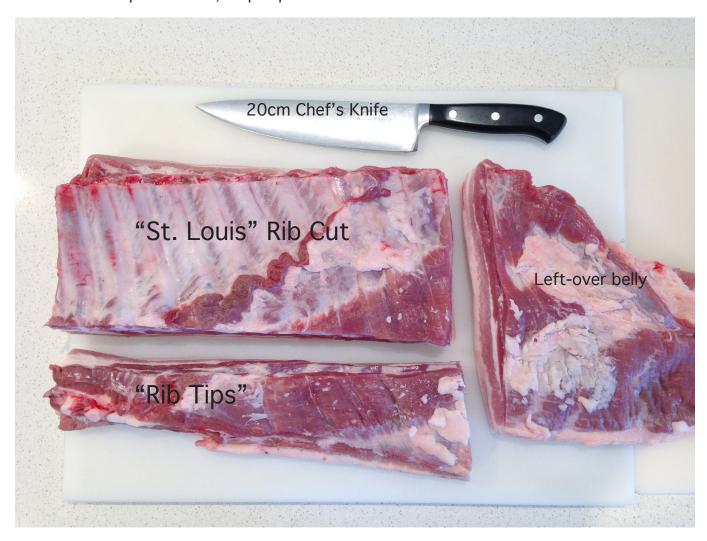
SEVEN FIRES BBQ

ST. LOUIS RIBS TRIMMING CHART

First Division(s)

Base Cut: Whole pork belly with bone in. Sub Division: Up to 3 cuts, as per photo.



Next Trim

Remove "Belly Bacon" from ribs. The division point is where the red rib meat and the pink belly bacon, meet.



