



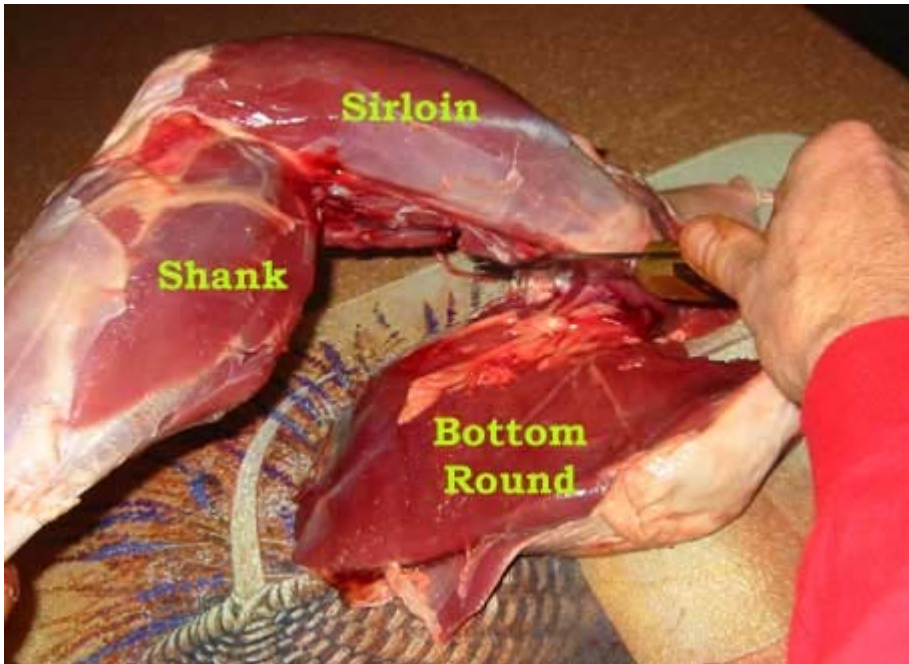
The Bottom Round

The bulbous muscle in the foreground is the sirlion. It is actually composed of several small muscle bundles. The bottom round is the large muscle covered with fat. Separate the bottom round from the bone using your knife. This is the single largest roast. It's great for stews and oven roasts.



The Bottom Round

This is the leg, flipped over. The bottom round is above the knife; the sirloin is below. This shows where to cut to separate the bottom round from the sirloin.



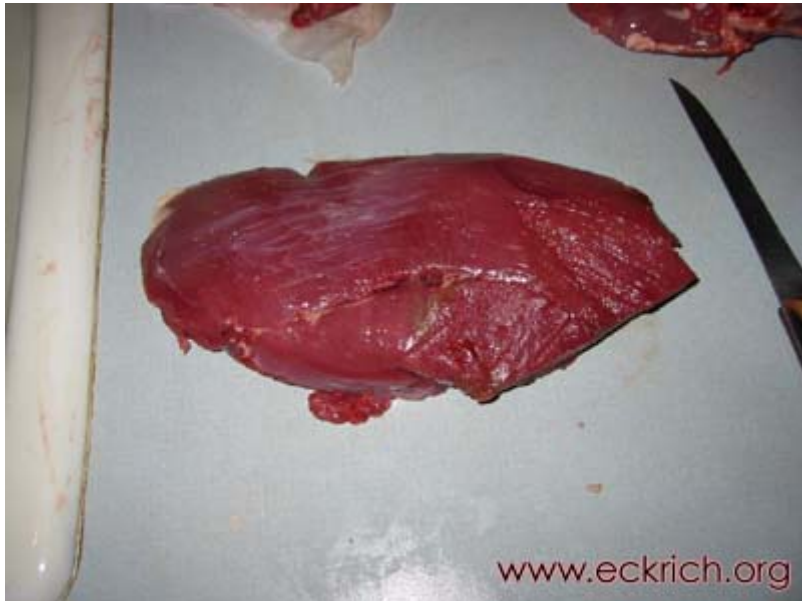
The Bottom Round

Separating the bottom round from the femur takes a little care. It is a bit hard to see where the bottom round ends and where the sirloin starts.



The Bottom Round

The bottom round was exposed when you field dressed your animal, causing a portion of it to darken. You might have to remove as much as $\frac{3}{8}$ to $\frac{1}{2}$ inch to get to 'clean' tissue.



The Bottom Round

This is the bottom round roast after it has been removed from the bone, and cleaned of all connective tissue, etc. The bottom round was exposed to air during the ageing process, so there will be some dark, dried areas. These will need to be cut away and discarded.