



CALEDONIA PACKING

USDA and Custom Livestock Harvest & Processing

Caledonia Packing

3892 92nd Street SE, Caledonia, MI 49316
Phone 1-616-891-8447 | Text: 218-414-1102
info@caledoniapacking.com |
https://caledoniapacking.com

Lamb Cutting Sheet

Order:

- Whole Lamb, choose up to 2 in each section.
- Half Lamb, Choose 1

Based on the American Lamb Association, these cuts are the most common.

SHANKS:

- No (Put into ground lamb*)
- Yes (All Shanks: Fore & Hind)

LEG:

- Whole (Bone-In)
- Cut in Half (Bone-In)
- Boneless Roast (BRT)
- Stew Meat

RACK:

- Rib Chops
THICKNESS - ¾" Thin 1" Avg 1¼" Thick
PKG - 4/pkg 6/pkg 8/pkg
- Roast (Rack of Lamb)
- Whole
- Cut in Half

LOIN CHOPS:

- Loin Chops
THICKNESS - ¾" Thin 1" Avg 1¼" Thick
PKG - 4/pkg 6/pkg 8/pkg
- Stew Meat

SHOULDER:

- Whole – Roast
- Steaks
THICKNESS - ¾" Thin 1" Avg 1¼" Thick
PKG - 2/pkg 3/pkg 4/pkg 5/pkg 6/pkg
- Stew Meat
- Ground Lamb

SPECIALTY PARTS:

- Heart
- Liver
- Neck Slices
- Kidneys
- Ribs (Slab)

All stew meat is packed in 1# vac-packs.
All ground meat from trim is packed in 1# packages.

Name: _____

Phone: _____

Address: _____

Farmer: _____

Cuts/Carcass Info:

Please see chart and info on the next page to help you make choices about options that will suit you best.

Specific Customer Requests:



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Lamb Cutting Sheet

AMERICAN LAMB

Cuts & How To Cook Them

Leg

Whole Leg (Roast)

Short Cut Leg, Sirloin Off (Roast)

Center Leg Roast (Roast)

Center Cut Leg Steak (Broil, Grill, Panbroil, Panfry)

Butterflied Leg (Broil, Grill, Roast)

Boneless Leg Roast (BRT) (Roast)

Frenched Hindshank (Braise)

Sirloin Chop (Braise, Broil, Grill, Panbroil, Panfry)

Boneless Sirloin Roast (Broil, Grill, Roast)

Cubes for Kabobs (Braise, Broil, Grill)

Top Round (Broil, Grill, Roast)

Loin

Loin Roast (Roast)

Double Boneless Loin Roast (BRT) (Roast)

Loin Chop (Broil, Grill, Panbroil, Panfry)

Double Loin Chop (Broil, Grill, Panbroil, Panfry)

Tenderloin (Broil, Grill, Roast)

Rack

Crown Roast (Roast)

Rib Roast (Broil, Grill, Roast)

Frenched Rib Roast (Broil, Grill, Roast)

Rib Chop (Broil, Grill, Panbroil, Panfry, Roast)

Frenched Rib Chop (Broil, Grill, Panbroil, Panfry, Roast)

Shoulder

Square Cut Shoulder Whole (Braise, Roast)

Boneless Shoulder Roast (BRT) (Braise, Roast)

Blade Chop (Braise, Broil, Grill, Panbroil, Panfry)

Arm Chop (Braise, Broil, Grill, Panbroil, Panfry)

Neck Slices (Braise, Roast)

Lamb for Stew (Braise)

Foreshank & Breast

Foreshank (Braise)

Spareribs (Denver Ribs) (Braise, Broil, Grill, Roast)

Lamb Belly (Braise, Roast)

Riblets (Braise, Broil, Grill)

Other

Ground Lamb (Broil, Grill, Panbroil)

www.americanylamb.com