



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.

SPECIALTY PARTS:

- Heart (711)
- Liver (712)
- Neck Slices (733)
- Kidneys (722)

SHANKS:

- No (Put into ground lamb*)
- Yes (All Shanks (709): Fore (730) & Hind (727))

SHOULDER:

- Whole – Roast (704)
- Steaks (703)
 - THICKNESS** - ¾" Thin 1" Avg 1¼" Thick
 - PKG** - 2/pkg 3/pkg 4/pkg 5/pkg 6/pkg
- Stew Meat (713)
- Ground Lamb (707)

RACK:

- Rib Chops (732) (+) Rib Slab (spareribs) (708)
 - THICKNESS** - ¾" Thin 1" Avg 1¼" Thick
 - PKG** - 4/pkg 6/pkg 8/pkg
- Roast (Rack of Lamb) (719)
 - Whole
 - Cut in Half

LOIN CHOPS:

- Loin Chops (701)
 - THICKNESS** - ¾" Thin 1" Avg 1¼" Thick
 - PKG** - 4/pkg 6/pkg 8/pkg
- Stew Meat (713)

LEG:

- Whole (Bone-In) (705)
- Cut in Half (Bone-In) (705)
- Boneless Roast (BRT) (714)
- Stew Meat (713)

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

*Prices subject to change

Thank you for your order!

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:

Bones (702) Tongue (731)



CALEDONIA PACKING

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Lamb Cutting Sheet

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)



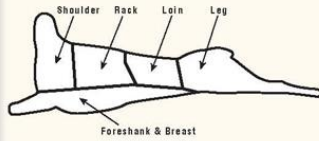
Cubes for Kabobs (Braise, Broil, Grill)



Top Round (Broil, Grill, Roast)

AMERICAN LAMB

Cuts & How To Cook Them



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)

Foreshank & Breast




Foreshank (Braise)



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



Lamb Belly (Braise, Roast)




Riblets (Braise, Broil, Grill)




www.americanlamb.com


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)

Other



Ground Lamb (Broil, Grill, Panbroil)