



Lamb Cutting Sheet

Order:

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

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

SPECIALTY PARTS:

- ☐ Heart
- ☐ Liver
- ☐ Kidneys
- ☐ Neck Slices

SHANKS:

- ☐ No (Put into ground lamb*)
- ☐ Yes (Fore & Hind)

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*

RACK:

- ☐ Rib Chops ☐ Rib Slab (spareribs)
 - 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*

LEG:

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

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:

*All stew meat is packed in 1# vac-packages.

*All ground meat from trim is packed in 1# packages.


**Prices subject to change

Thank you for your order!




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)



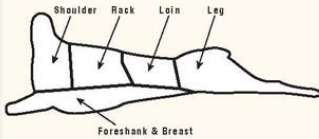
Cubes for Kabobs
(Braise, Broil, Grill)



Top Round
(Broil, Grill, Roast)


AMERICAN LAMB

Cuts & How To Cook Them




Shoulder Rack Loin Leg
Foreshank & Breast


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)




Ribslets
(Braise, Broil, Grill)


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)



AMERICAN LAMB
FRESH HOMEGROWN FLAVOR

www.americanlamb.com