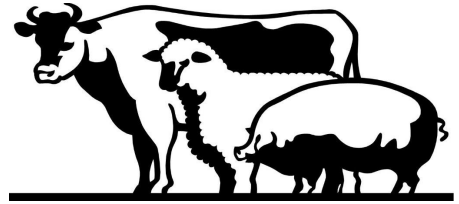


Caledonia Packing  
3892 92nd Street SE, Caledonia, MI 49316  
1-616-891-8447  
info@caledoniapacking.com  
caledoniapacking.com

USDA Inspected  
Kill and Processing  
of Livestock



## Lamb Cutting Sheet

Order:  Whole Lamb  Half Lamb

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

Instructions and ordering options:

**SHANKS:** Choose 1

- No (Put into ground lamb\*) (707)  Yes (All Shanks: Fore & Hind) (709)

**LEG:** Choose 1

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

**RACK:** Choose 1

- Rib Chops (732)  
THICKNESS -  3/4" Thin  1" Avg  1-1/4" Thick  
PKG -  4/pkg  6/pkg  8/pkg  
 Roast (719) (Rack of Lamb)  
 Whole (719)  
 Cut in Half (719)

**LOIN CHOPS:** Choose 1

- Loin Chops (701)  
THICKNESS -  3/4" Thin  1" Avg  1-1/4" Thick  
PKG -  4/pkg  6/pkg  8/pkg  
 Stew Meat (713)

**SHOULDER:** Choose 1

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

**SPECIALTY PARTS:**

- Heart (711)  Kidneys (722)  
 Liver (712)  Ribs (Slab) (708)  
 Neck Slices (733)

Name: \_\_\_\_\_  
Phone: \_\_\_\_\_  
Address: \_\_\_\_\_  
Farmer: \_\_\_\_\_

Lamb Cuts:

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

**Thank you for your order!**

## Leg



**Whole Leg**  
(Roast)



**Short Cut Leg, Sirloin Off**  
(Roast)



**Center Leg Roast**  
(Roast)



**Center Cut Leg Steak**  
(Broil, Grill, Panbroil, Pantry)



**Butterflied Leg**  
(Broil, Grill, Roast)



**Boneless Leg Roast (BRT)**  
(Roast)



**Frenched Hindshank**  
(Braise)



**Sirloin Chop**  
(Braise, Broil, Grill, Panbroil, Pantry)



**Boneless Sirloin Roast**  
(Broil, Grill, Roast)



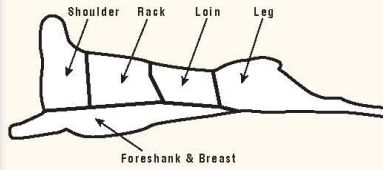
**Cubes for Kabobs**  
(Braise, Broil, Grill)

**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, Pantry)



**Double Loin Chop**  
(Broil, Grill, Panbroil, Pantry)



**Tenderloin**  
(Broil, Grill, Roast)

## Rack

**Crown Roast**  
(Roast)



**Rib Roast**  
(Broil, Grill, Roast)

**Frenched Rib Roast**  
(Broil, Grill, Roast)



**Rib Chop**  
(Broil, Grill, Panbroil, Pantry, Roast)

**Frenched Rib Chop**  
(Broil, Grill, Panbroil, Pantry, Roast)



## Shoulder



**Square Cut Shoulder Whole**  
(Braise, Roast)



**Boneless Shoulder Roast (BRT)**  
(Braise, Roast)



**Blade Chop**  
(Braise, Broil, Grill, Panbroil, Pantry)



**Arm Chop**  
(Braise, Broil, Grill, Panbroil, Pantry)



**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