



### 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)

#### 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

#### SPECIALTY PARTS:

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

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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# CALEDONIA PACKING

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## 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)



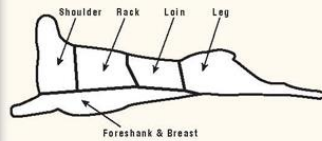
Cubes for Kabobs  
(Braise, Broil, Grill)



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)

#### 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)



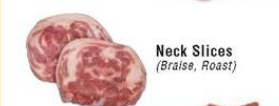
Boneless Shoulder  
Roast (BRT)  
(Braise, Roast)



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)



[www.americanlamb.com](http://www.americanlamb.com)