



CALEDONIA PACKING

USDA and Custom Livestock Harvest & Processing

Caledonia Packing

3892 92nd Street SE, Caledonia, MI 49316
Phone 1-616-891-8447 | Text: 855-327-5100
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:

- Yes (All Shanks: Fore & Hind)

SHOULDER:

- Steaks
- THICKNESS** - 1" Avg
- PKG** - 2/pkg

RACK:

- Rib Chops
- THICKNESS** - 1" Avg
- PKG** - 4/pkg

LOIN CHOPS:

- Loin Chops
- THICKNESS** - 1" Avg
- PKG** - 4/pkg

LEG:

- Whole (Bone-In)

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:



CALEDONIA PACKING

USDA and Custom Livestock Harvest & Processing

Caledonia Packing

3892 92nd Street SE, Caledonia, MI 49316

Phone 1-616-891-8447 | Text: 855-327-5100

info@caledoniapacking.com | https://caledoniapacking.com

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)



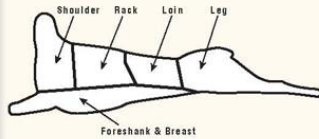
Cubes for Kabobs (Braise, Broil, Grill)



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)