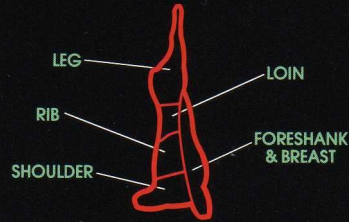
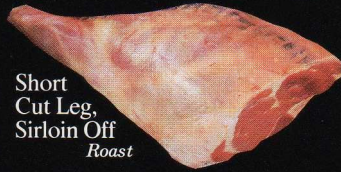


Lamb

• RETAIL CUTS •
WHERE THEY COME FROM
HOW TO COOK THEM



Whole Leg
Roast



Short
Cut Leg,
Sirloin Off
Roast



Shank
Portion Roast



Center Leg
Roast



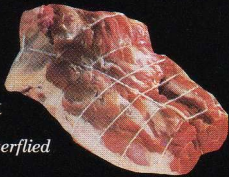
Center Slice
Broil, Panbroil, Panfry



American-
Style Roast



Frenched-
Style Roast



Boneless
Leg Roast
Roast,
Broil if butterflied



Hind Shank
Braise, Cook in Liquid

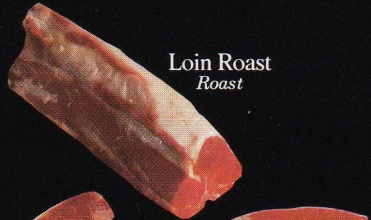


Sirloin Chop
Broil, Panbroil,
Panfry, Braise



Boneless
Sirloin
Roast

LEG



Loin Roast
Roast



Loin Chop
Broil,
Panbroil,
Panfry



Double Loin Chop
Broil, Panbroil, Panfry

LOIN



Shank
Braise,
Cook in Liquid



Spareribs
Braise, Broil,
Roast



Boneless
Rolled Breast
Roast, Braise



Riblets
Braise, Cook in Liquid,
Broil

FORESHANK & BREAST

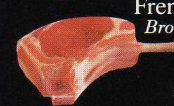
THIS CHART APPROVED BY
NATIONAL LIVE STOCK & MEAT BOARD



Rib Roast
Roast



Rib Chop
Broil, Panbroil,
Panfry, Roast



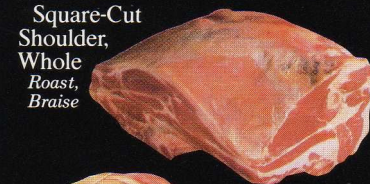
Frenched Rib Chop
Broil, Panbroil, Panfry



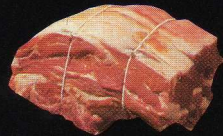
Crown
Roast



RIB



Square-Cut
Shoulder,
Whole
Roast,
Braise



Pre-Sliced
Shoulder
Roast, Braise



Boneless
Shoulder
Roast
Roast,
Braise



Neck Slice
Braise, Cook in Liquid

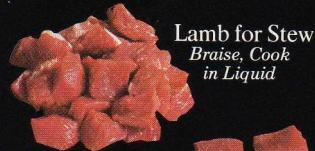


Blade Chop
Braise, Broil,
Panbroil, Panfry

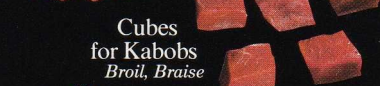


Arm Chop
Braise, Broil,
Panbroil, Panfry

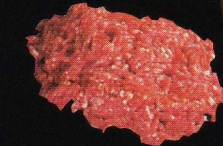
SHOULDER



Lamb for Stew
Braise, Cook
in Liquid



Cubes
for Kabobs
Broil, Braise



Ground
Lamb
Broil,
Panbroil,
Roast (Bake)

OTHER CUTS