

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)



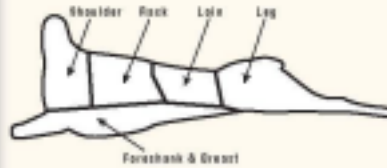
Cubes for Kabobs
(Braise, Broil, Grill)

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
(Dinner Ribs)
(Braise, Broil,
Grill, Roast)



Lamb Belly
(Braise, Roast)



Riblets
(Braise, Broil, Grill)

Other

Ground Lamb
(Broil, Grill,
Panbroil)



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