



## 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)



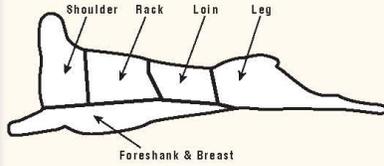
Cubes for Kabobs  
(Braise, Broil, Grill)

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)



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