

Leg



Whole Leg
(Roast)



Short Cut Leg,
Sirloin Off
(Roast)



Shank Portion
Roast
(Roast)



Center Leg
Roast
(Roast)



Center Slice
(Broil, Grill, Panbroil,
Pantry)



American-Style
Roast
(Roast)



Frenched-Style
Leg Roast
(Roast)



Boneless Leg
Roast (BRT)
(Roast)



Frenched
Hindshank
(Braise)



Sirloin Chop
(Braise, Broil, Grill,
Panbroil, Pantry)



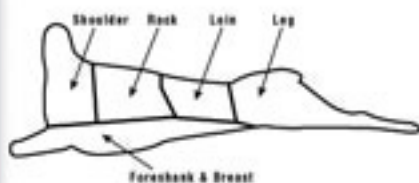
Boneless
Sirloin Roast
(Roast)



Top Round
(Roast)

American Lamb

Cuts & How To Cook Them



Loin



Loin Roast
(Roast)



Boneless Loin
Strip (BRT)
(Roast)



Loin Chop
(Broil, Grill, Panbroil, Pantry)



Double Loin Chop
(Broil, Grill, Panbroil,
Pantry)



Tenderloin
(Roast)

Rack

Crown Roast
(Roast)



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)



Saratoga Roast
(Braise, Roast)



Boneless Shoulder
Roast (BRT)
(Braise, Roast)



Blade Chop
(Braise, Broil, Grill,
Panbroil, Pantry)



Arm Chop
(Braise, Broil, Grill,
Panbroil, Pantry)

Foreshank & Breast



Foreshank
(Braise)



Spareribs
(Denver Ribs)
(Braise, Broil,
Grill, Roast)



Riblets
(Braise, Broil, Grill)

Other Cuts



Lamb for Stew
(Braise)



Ground Lamb
(Broil, Grill,
Panbroil)



Cubes for Kabobs
(Braise, Broil, Grill)



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