

Leg

Whole Leg
(Roast)



Short Cut Leg, Sirloin Off
(Roast)



Shank Portion Roast
(Roast)



Center Leg Roast
(Roast)



Center Slice
(Broil, Grill, Panbroil, Panfry)



American-Style Roast
(Roast)



Frenched-Style Leg Roast
(Roast)



Boneless Leg Roast (BRT)
(Roast)



Frenched Hindshank
(Braise)



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



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, Panfry)



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



Tenderloin
(Roast)



Foreshank & Breast

Foreshank
(Braise)



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

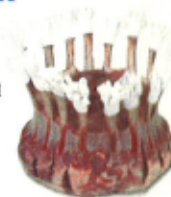


Riblets
(Braise, Broil, Grill)



Rack

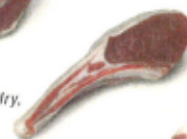
Crown Roast
(Roast)



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)



Saratoga Roast
(Braise, Roast)



Boneless Shoulder Roast (BRT)
(Braise, Roast)



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



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



Other Cuts

Lamb for Stew
(Braise)



Ground Lamb
(Broil, Grill, Panbroil)



Cubes for Kabobs
(Braise, Broil, Grill)



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