

## Leg



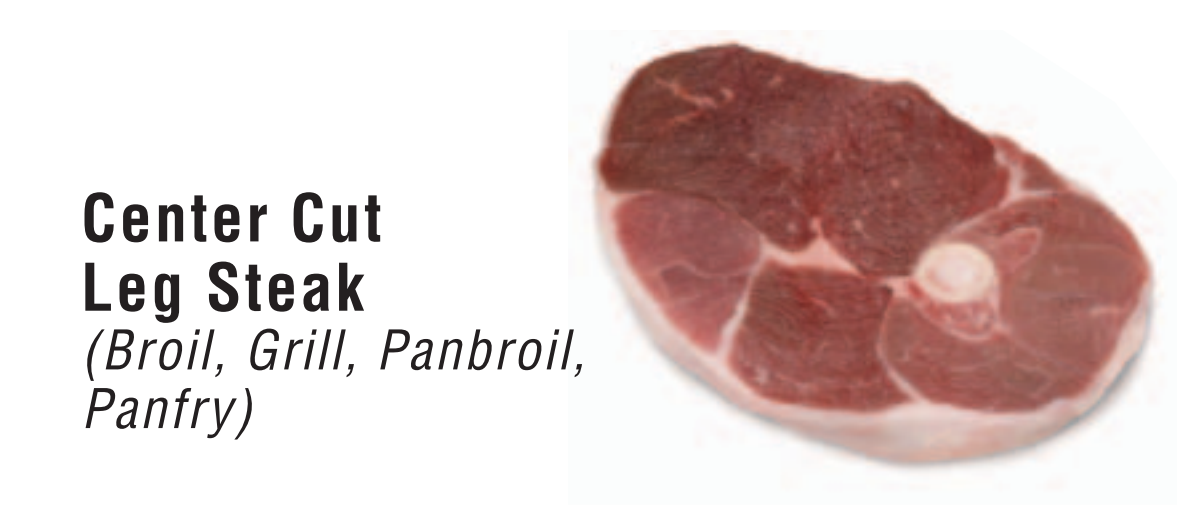
**Whole Leg**  
(Roast)



**Short Cut Leg, Sirloin Off**  
(Roast)



**Center Leg Roast**  
(Roast)



**Center Cut Leg Steak**  
(Broil, Grill, Panbroil, Panfry)



**Butterflied Leg**  
(Broil, Grill, Roast)



**Boneless Leg Roast (BRT)**  
(Roast)



**Frenched Hindshank**  
(Braise)



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



**Boneless Sirloin Roast**  
(Broil, Grill, Roast)



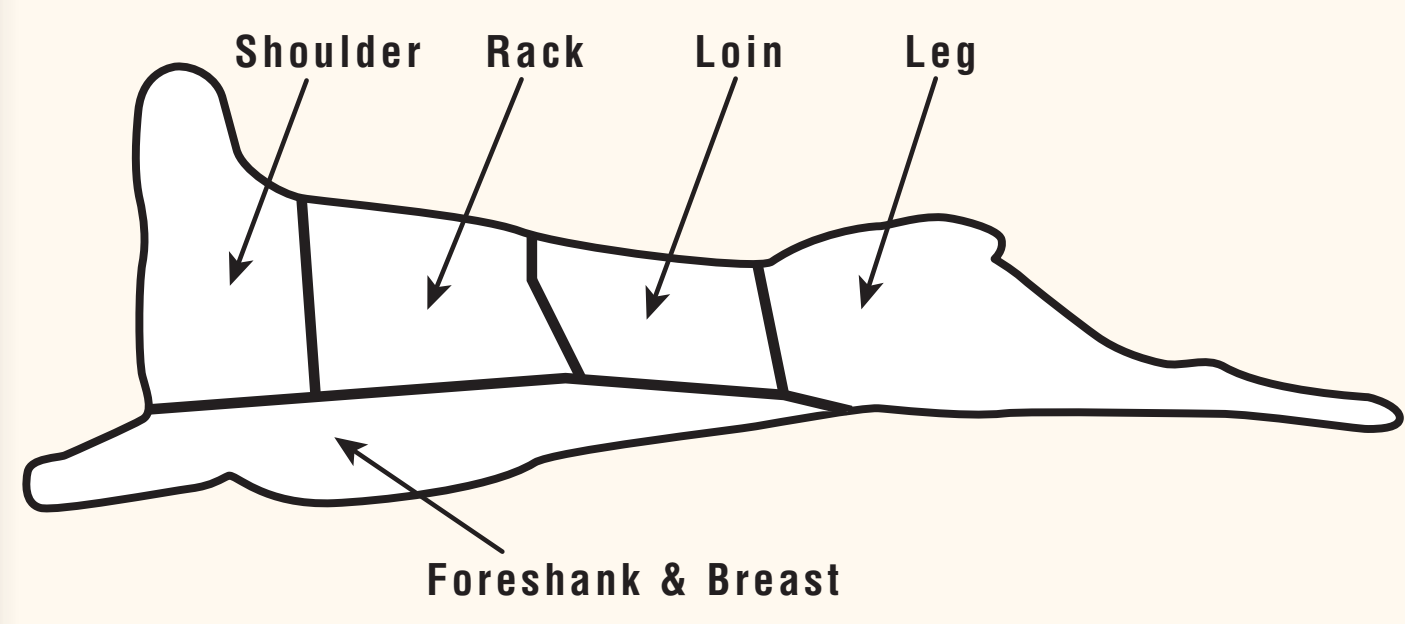
**Cubes for Kabobs**  
(Braise, Broil, Grill)



**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, Panfry)



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

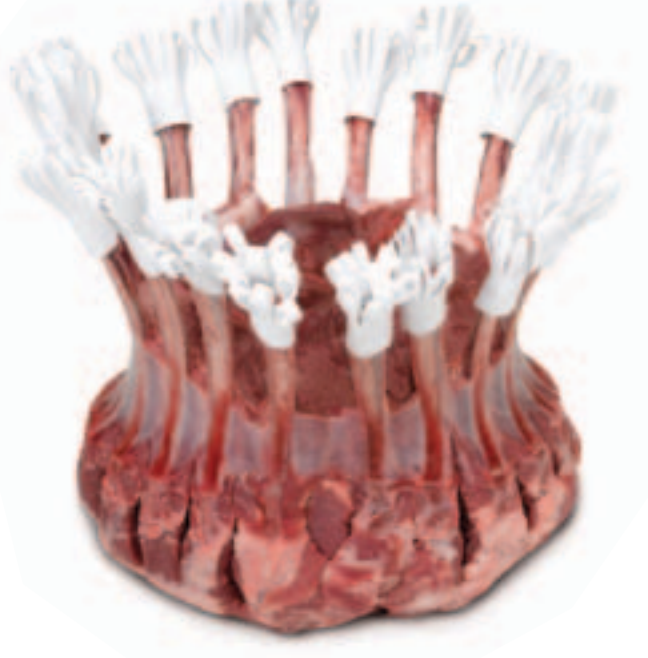


**Tenderloin**  
(Broil, Grill, Roast)

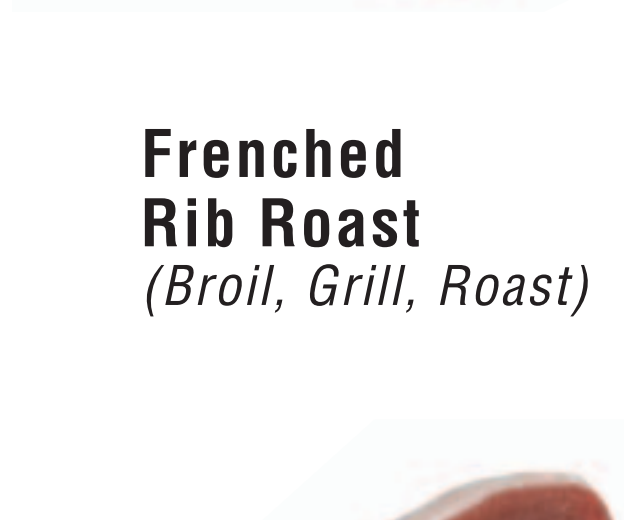
## Rack



**Crown Roast**  
(Roast)



**Rib Roast**  
(Broil, Grill, Roast)



**Frenched 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)



**Boneless Shoulder Roast (BRT)**  
(Braise, Roast)



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



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



**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)

