

Leg



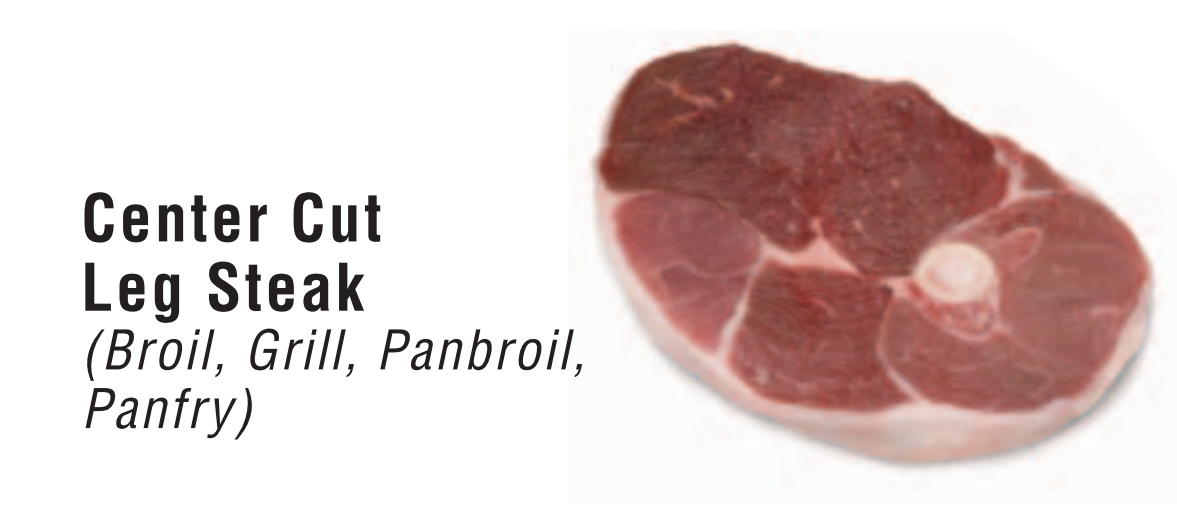
Whole Leg
(Roast)



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)



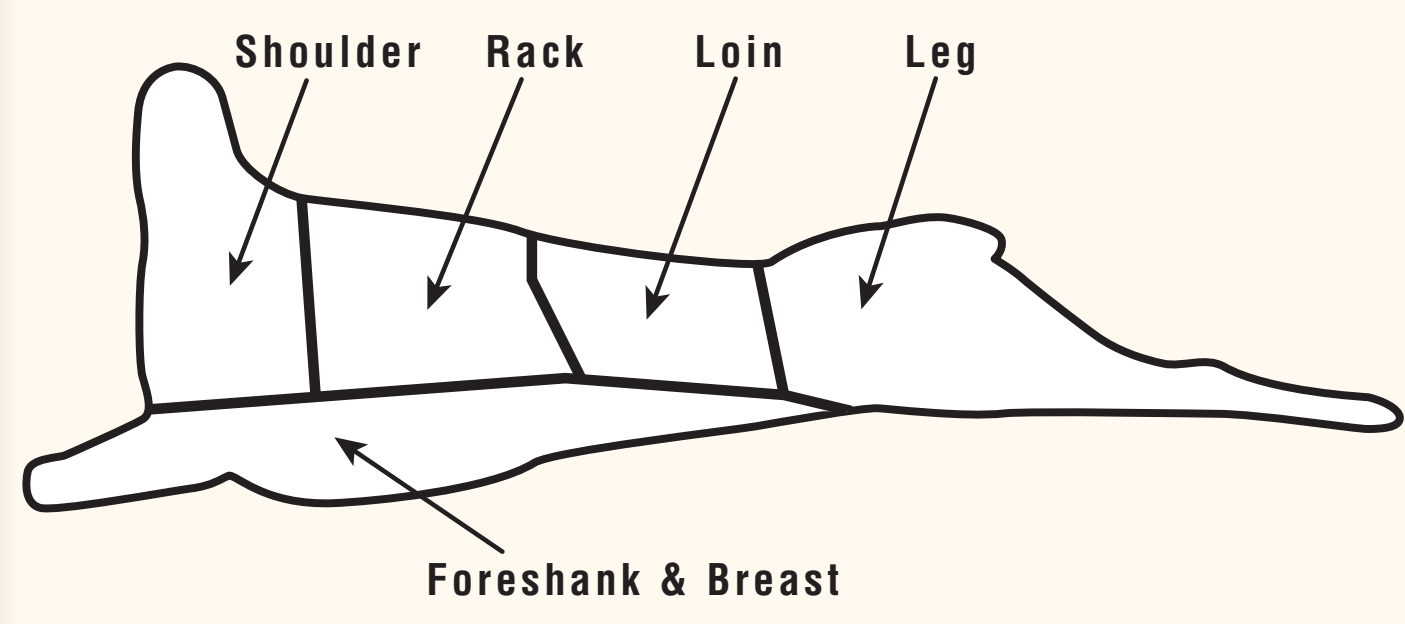
Cubes for Kabobs
(Braise, Broil, Grill)



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)

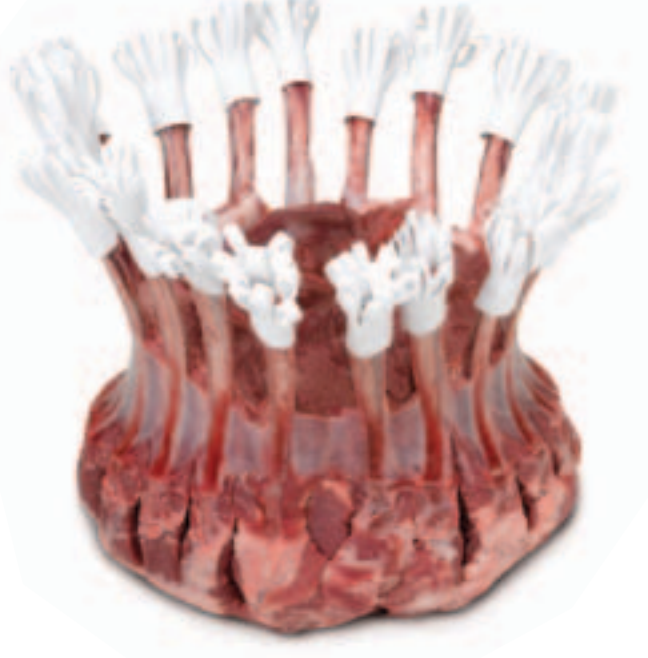


Tenderloin
(Broil, Grill, Roast)

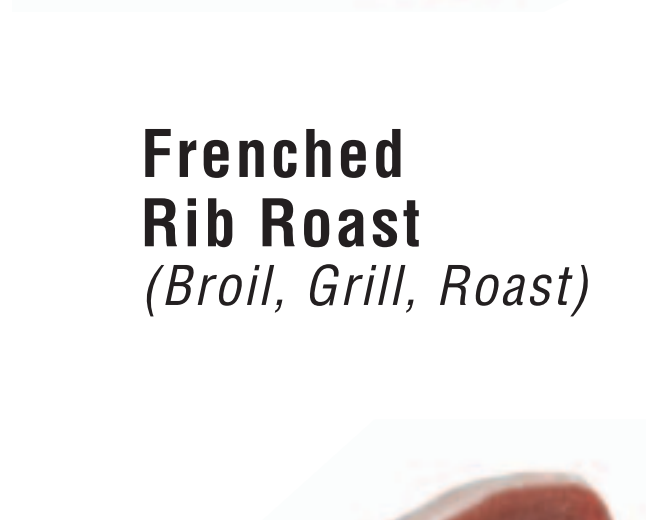
Rack



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)



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