Lamb

- RETAIL CUTS -
WHERE THEY COME FROM
HOW TO COOK THEM

LEG

- Whole Leg Roast
- Short Cut Leg, Sirloin Off Roast
- Shank Portion Roast Roast
- Center Leg Roast Roast
- Center Slice Broil, Panbroil, Panfry
- Frenched-Style Roast Roast
- Boneless Leg Roast Roast, Broil if butterflied
- Hind Shank Broil, Cook in Liquid
- Sirloin Chop Broil, Panbroil, Panfry, Brine
- Boneless Sirloin Roast Roast

LOIN

- Loin Roast Roast
- Loin Chop Broil, Panbroil, Panfry
- Double Loin Chop Broil, Panbroil, Panfry
- Shank Broil, Cook in Liquid
- Spareribs Broil, Broil, Roast
- Boneless Rolled Breast Roast, Brine
- Riblets Broil, Cook in Liquid, Brine

FORESHANK & BREAST

- Frenched Rib Chop Broil, Panbroil, Panfry
- Crown Roast Roast
- Square-Cut Shoulder, Whole Roast, Brine
- Pre-Sliced Shoulder Roast, Brine
- Boneless Shoulder Roast Roast, Brine
- Neck Slice Broil, Cook in Liquid
- Blade Chop Broil, Panbroil, Panfry
- Arm Chop Broil, Panbroil, Panfry
- Lamb for Stew Broil, Cook in Liquid
- Cubes for Kabobs Broil, Brine
- Ground Lamb Broil, Panbroil, Roast (Bake)

SHOULDER

- Rib Roast Roast
- Rib Chop Broil, Panbroil, Panfry, Roast

OTHER CUTS

THE CHART APPROVED BY
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