

Lamb Basic Cuts

1 Leg



Boneless Leg



Boneless Leg
butterflied



Diced Lamb



Leg Cuts, Denuded



Leg, Bone In

4 Loin



Lamb Loin



Loin Chop

Short Loin
Saddle

7 Breast



Breast and Flap

9 Neck



Neck Fillet



Neck Chop

8 Shoulder



Square-cut
Shoulder, Bone in



Square-cut
Shoulder, Bone in



Diced
(forequarter)



Ground Lamb



Shoulder Rack
(4 Rib)



Shoulder Chop

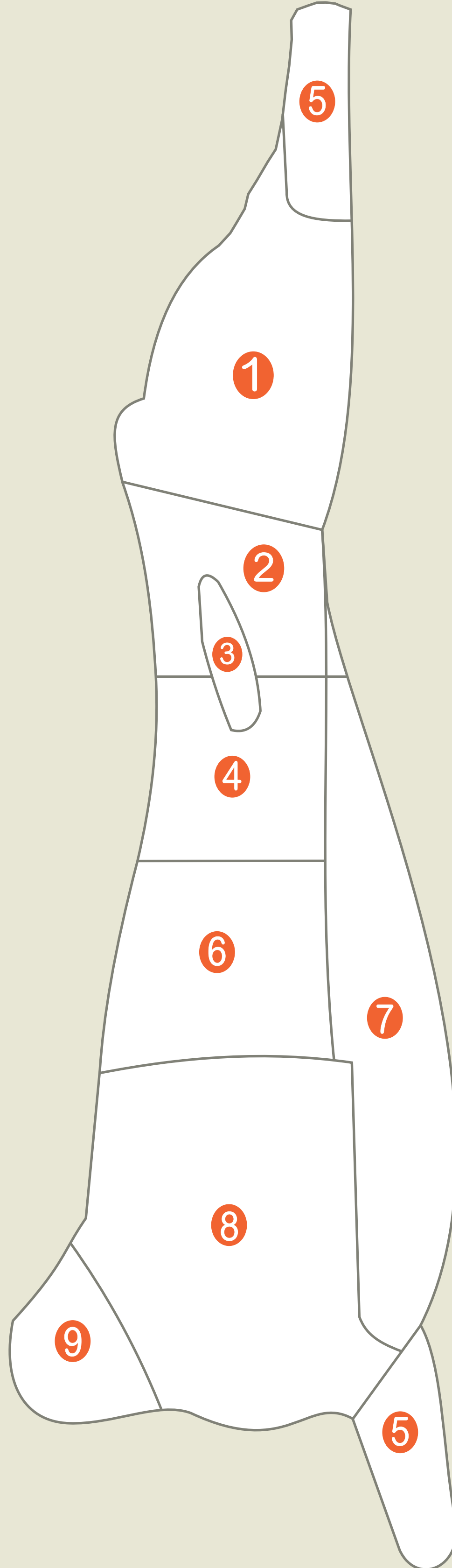
5 Shank



Frenched
Fore Shank



Hind Shank



2 Top Sirloin



Top Sirloin



Center Cut Chop

3 Tenderloin



Lamb Strips



Lamb Tenderloin

6 Rack



Rib Chop



Frenched Rack
of lamb (8 Ribs)



Frenched Rack
of lamb (13 Ribs)

- Pasture Raised
- No Added Hormones
- No Additional Additives
- Long Shelf Life
- Sustainable Farming Practices
- Traceable

