

Cuts Available for ½ of a Lamb

ForeShank & Breast- On a *Regular Cut* you will get 1 Shank.

Shoulder- On a *Regular Cut* you will get 1 Square Cut Whole Shoulder Roast. Other cuts available include Shoulder Chops (blade and arm) Boneless Should Roast, and a BRT Shoulder Roast.

Rib- On a *Regular Cut* you will get 1 Rack of Lamb. Other cuts available include Rib Chops, 1 Slab of Ribs, Riblets, and Lamb Stew Meat.

Loin- On a *Regular Cut* you will get 8 Lamb Chops, and 3 Lamb Steaks. Other cuts available include Bone-In Loin Roast, Boneless Strip Loin, Double Loin Chops, and a whole Tenderloin Roast.

Leg- On a *Regular Cut* you will get 1 whole Leg of Lamb with the Shank folded in. Other cuts available include Center Cut Roast, Rump Roast, Shank Portion Roast, Center Cut Steaks, Frenched Leg Roast, Boneless Leg Roast, and a BRT Leg Roast.

Other- Other cuts which may be requested are Lamb Stew Meat, Lamb Kabob Chunks, or even a Whole Lamb for Roasting.

Ground- A regular grind is plain and done in 1# packages. Packages may be larger upon request. In addition any seasonings may be added. Any of our pre-mixed seasonings are \$.50 per pound; this includes our 'Lamb-Banger' recipe, which features Garlic and Rosemary. Patties may be made in 5# batches at a cost of \$.50 per pound. Any of the grind which is made into links is \$1.25 per pound, and measured in 12# batches.