

LAMB or GOAT CUTTING LIST

Hind Leg

Steaks Roasts or Both
(Typically cut 1" thick unless otherwise specified)

Shanks

Grind or Soup Stock?

Ribs

Yes or No

Shoulder

Steaks Roasts or Both
(Typically cut to 1" thick unless otherwise specified)

Loin

Chops Roast or Both
(Typically, chops are cut at 1.5" thick unless otherwise specified)

Stew Meat or **Ground Lamb** from the trim?

If applicable:

How many loin chops to a package? _____

(We will do 4 if not specified)

How many shoulder/leg steaks to a package? _____

(We will do 2 if not specified)