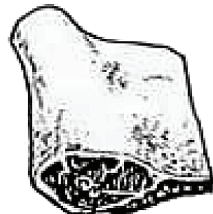


LAMBCUTS: and how to cook them.

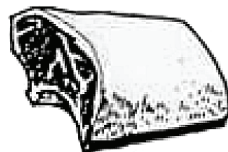
WHOLESALE



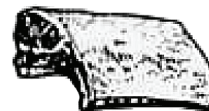
SHANK



BREAST



RACK



LOIN



SIRLOIN

LEG

RETAIL



Shanks
(Braise, Simmer in liquid)



Stew Meat
(Simmer in liquid)



Spareribs
(Broil)



Rolled Breast
(Braise, Roast)



Riblets
(Braise, Simmer in liquid)



Lamb Pattie
(Broil, Pan Broil, Pan Fry)



Square Cut Shoulder
(Roast)



Arm Chop
(Broil, Pan Broil, Pan Fry)



Shoulder Blade Chop
(Broil, Pan Broil, Pan Fry)



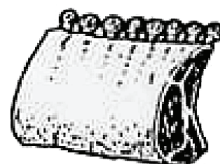
Pre-sliced Shoulder
(Braise, Roast)



Boneless Rolled Shoulder
(Roast, Braise)



Neck Slices
(Braise, Simmer in liquid)



Rack Roast
(Roast)



Rip Chops
(Broil, Pan Broil, Pan Fry)



French Rip Chops
(Broil, Pan Broil, Pan Fry)



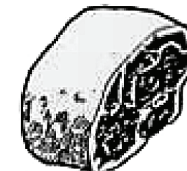
Loin Chop
(Broil, Pan Broil, Pan Fry)



Loin Roast
(Roast)



Double Loin Chop
(Broil, Pan Broil, Pan Fry)



Sirloin Roast
(Roast)



Sirloin Steaks
(Broil, Pan Broil, Pan Fry)



Sirloin Shank Half
(Roast)



Cubes for Shish Kebab
(Roast)



Whole Leg
(Roast)



Round Leg Steak
(Braise, Broil)



Boneless Leg
(Oven Roast, Spit Roast)



$\frac{3}{4}$ French Style Leg
(Roast)



Shank Half
(Roast)