

## LAMB CUTTING LIST

### **Hind leg**

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

### **Shanks**

Grind or cut for soup stock?

**Ribs**   Yes   or   No

### **Shoulder**

Chops   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 chops to a package? \_\_\_\_\_  
(We will do 2 if not specified)