



OUR LAMB STORY

FANS OF LAMB

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CUTS

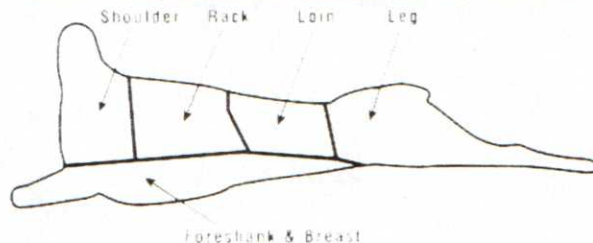
BUYING AND STORING

COOKING LAMB

NUTRITIONAL INFO

ANY WAY YOU CUT IT, AMERICAN LAMB IS DELICIOUS

There are five major primal cuts: shoulder, loin, rack, and leg, foreshank and breast.



These are the most common cuts that you will be able to find at your local retailer:



Stew Meat



Shoulder



Loin Roast



Rack



Arm Chop



Boneless Leg



Rack Roast



Blade Chop



Foreshank/Breast Shank



Rib Chops



Loin



Loin Chop

These are some wonderful cuts that you may need to special order from your butcher:



Top Round



Shoulder



Shoulder Roast



Rack



Crown Roast



Loin



Boneless Loin