

## Leg



**Whole Leg**  
(Roast)



**Short Cut Leg, Sirloin Off**  
(Roast)



**Shank Portion Roast**  
(Roast)



**Center Leg Roast**  
(Roast)



**Center Slice**  
(Broil, Grill, Panbroil, Panfry)



**American-Style Roast**  
(Roast)



**Frenched-Style Leg Roast**  
(Roast)



**Boneless Leg Roast (BRT)**  
(Roast)



**Frenched Hindshank**  
(Braise)



**Sirloin Chop**  
(Braise, Broil, Grill, Panbroil, Panfry)



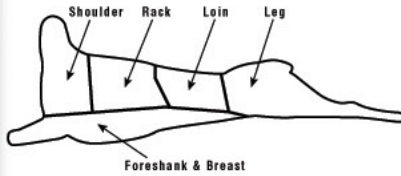
**Boneless Sirloin Roast**  
(Roast)



**Top Round**  
(Roast)

# American Lamb

## Cuts & How To Cook Them



## Loin



**Loin Roast**  
(Roast)



**Boneless Loin Strip (BRT)**  
(Roast)



**Loin Chop**  
(Broil, Grill, Panbroil, Panfry)



**Double Loin Chop**  
(Broil, Grill, Panbroil, Panfry)



**Tenderloin**  
(Roast)

## Rack



**Crown Roast**  
(Roast)



**Rib Roast**  
(Broil, Grill, Roast)

**Rib Chop**  
(Broil, Grill, Panbroil, Panfry, Roast)

**Frenched Rib Chop**  
(Broil, Grill, Panbroil, Panfry, Roast)

## Shoulder



**Square Cut Shoulder Whole**  
(Braise, Roast)



**Saratoga Roast**  
(Braise, Roast)



**Boneless Shoulder Roast (BRT)**  
(Braise, Roast)



**Blade Chop**  
(Braise, Broil, Grill, Panbroil, Panfry)



**Arm Chop**  
(Braise, Broil, Grill, Panbroil, Panfry)

## Foreshank & Breast



**Foreshank**  
(Braise)



**Spareribs (Denver Ribs)**  
(Braise, Broil, Grill, Roast)



**Riblets**  
(Braise, Broil, Grill)

## Other Cuts



**Lamb for Stew**  
(Braise)



**Ground Lamb**  
(Broil, Grill, Panbroil)



**Cubes for Kabobs**  
(Braise, Broil, Grill)



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