

Master Cut Sheet for Whole Lamb

Name _____ Producer _____
 Address _____ Order # _____ Tag # _____
 State _____ Zip _____ Drop _____ Kill _____
 Phone H: _____ M: _____ Species _____ # _____ P G
 Email _____ Contact _____

Steak Thickness 1 in 1.25 in 1.5 in
 Roast Weight 2-3 lbs. 3-4 lbs. Whole
 Chop Thickness 1 in 1.25 in 1.5 in 2 in

Starters

Ground/Extras Ground Lamb 1 lb. 2 lbs.

Front Quarter

Shank ✓ 2 Grind Leave Whole Osso Bucco
 Shoulder ✓ 2 Grind Steak/Chop Roast Stew Meat

Hind Leg

Leg ✓ 2 Grind B/L Roast B/I Roast
 Steak Kabob

Middle (Loin/Rib/Sidemeat)

Loin ✓ 2 Grind Loin Chops
 B/I Loin Roast B/L Loin Roast(\$1.50/lb)
 Rib ✓ 2 Grind Rib Chops
 Rack Rack (Frenched)

Organs

Organs ✓ 2 Heart Kidney Liver Tongue

Note : _____
