

**LAMB CUT SHEET**

**DATE** \_\_\_\_\_

**NAME** \_\_\_\_\_

**PHONE NUMBER** \_\_\_\_\_

**NECK**

- BONELESS
- BONE IN
- BONE-IN SLICES
- GRIND

**SHOULDER**

- BLADE & ARM CHOPS THICKNESS \_\_\_\_\_ QTY PER PACK \_\_\_\_\_
- BONELESS ARM ROAST
- BONELESS SHOULDER ROAST
- STEW MEAT LBS PER PACK \_\_\_\_\_
- GRIND

**RACK**

- RIB CHOPS THICKNESS \_\_\_\_\_ QTY PER PACK \_\_\_\_\_
- RACK OF LAMB
- BONELESS RIB ROAST
- FRENCH RIB RACK

**LOIN**

- LOIN CHOPS THICKNESS \_\_\_\_\_ QTY PER PACK \_\_\_\_\_
- BONELESS LOIN ROAST

**SIRLOIN**

- SIRLOIN CHOPS THICKNESS \_\_\_\_\_ QTY PER PACK \_\_\_\_\_
- BONE IN ROAST

**SHANKS**

- BONE IN
- GRIND

**LEGS**

- LEG OF LAMB WHOLE
- BONE IN ROAST
- BONE OUT ROAST
- STEAK THICKNESS \_\_\_\_\_ QTY PER PACK \_\_\_\_\_
- KEBABS LB PER PACK \_\_\_\_\_
- STEW MEAT LB PER PACK \_\_\_\_\_
- GRIND

**LAMB GROUND**    1LB \_\_\_\_\_    2LB \_\_\_\_\_    VAC SEALED \_\_\_\_\_

**ORGANS** \_\_\_\_\_