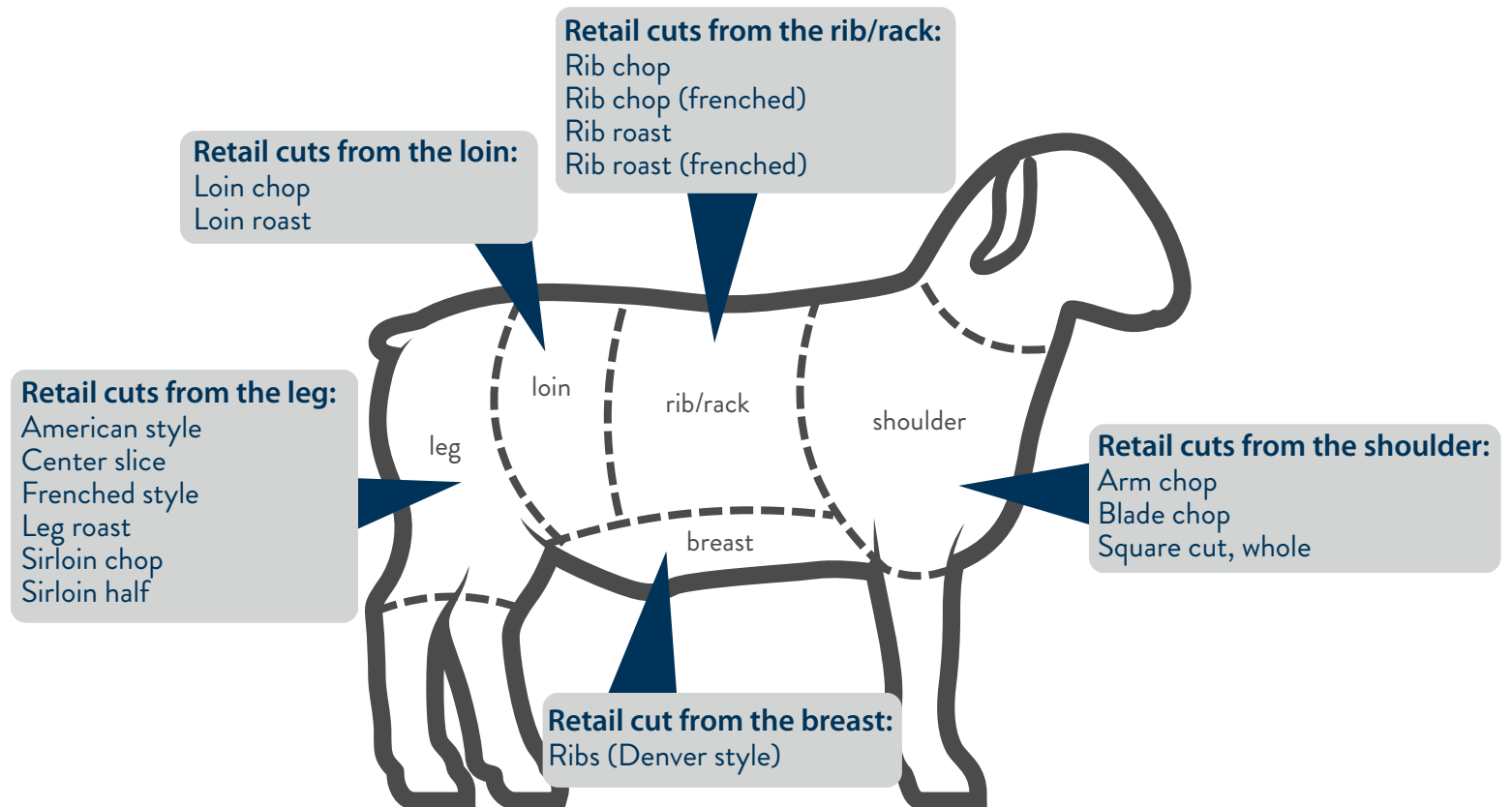




RETAIL CUTS OF LAMB



Let's examine the retail cuts of lamb.



Retail Cuts Listed:

Shoulder

- 🖼️ Arm chop
- 🖼️ Blade chop
- 🖼️ Square cut (whole)

Rib (rack)

- 🖼️ Rib chop
- 🖼️ Rib chop (frenched)
- 🖼️ Rib roast
- 🖼️ Rib roast (frenched)

Leg

- 🖼️ American style
- 🖼️ Center slice
- 🖼️ Frenched style
- 🖼️ Leg roast
- 🖼️ Sirloin chop
- 🖼️ Sirloin half

Breast

- 🖼️ Ribs (Denver style)

Loin

- 🖼️ Loin chop
- 🖼️ Loin Roast

Various

- 🖼️ Shank

*Note: Click on each 🖼️ to view Texas A&M's images of each cut!