

Cutting suggestions for Lamb (cont.)

HINDSADDLE PRIMAL SECTIONS AND RETAIL CUTS

FLANK: *The flank is just beneath the loin.*

Option 1: Ground lamb

Option 2: Rolled and pinned flank roast

LEG: *The leg comprises the rear of the carcass.*

Option 1: Sirloin chops, steaks, and ground lamb

- Ground lamb
- Sirloin chops or one sirloin roast
- Leg steaks
- Kabobs

Option 2: Leg roast

- Ground lamb
- Sirloin chops or one sirloin roast
- One whole leg of lamb, or two half legs (a sirloin half and a shank half)

Option 3: Butterflied roasts

- Ground lamb
- Butterflied (boneless) whole leg, or two boneless half legs

Option 4: Half leg and kabobs

- Ground lamb
- Sirloin half leg (bone-in or boneless)
- Kabobs

Option 5: Ground lamb and kabobs

- Ground lamb
- Kabobs

LOIN: *The loin lies on the top part of the carcass, just behind the rack.*

Option 1: Double loin chops

Option 2: Two loin roasts

Option 3: Single loin chops