

# Information and Options for Lamb Cutting Instructions

This is information we need to know for cutting on a Lamb. If there is a cut you do not want or would not use, we can make different suggestions for that cut.

We also need to know how **thick** you want your chops cut, how many **pieces** you want in a package, and how **big** you want your roasts.

Normal thickness for chops & steaks is 1", or you request any thickness.

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

**Leg(s):** Leave Whole, Cut 1/2 or Sliced 1"

**Shoulder(s):** Leave as a Roast or Slice 1"

**Chops:** Sirloin Chops Sliced 1"

Loin Chops Sliced 1"

**Ribs:** Save or Grind

**Trim:** Grind or Stew 1# 1 1/2# 2# pkg.

**Shanks:** Whole

**Liver:** Whole or Sliced 1# pkg.