

Gradellen Farm

It is easy to buy cheaper; it is hard to buy better.

WHOLE LAMB ORDER FORM

Please review the Retail Lamb Cuts pdf file for reference.

For additional information and images of these cuts the following link may be helpful as well.

http://www.canadianliving.com/food/cooking_school/lamb

Whole carcasses weighs an average 55 lbs with a range of plus or minus 10 lbs.

Preference: light, average or heavy lamb?

Cost of order comes from actual carcass weight. The final weight of order depends on the actual carcass weight and your choice of cuts (bone-in or boned).

LEG About the Leg

- *Leg (bone-in) cuts: whole leg; short cut leg; centre leg roast; leg steaks (or chops); shank*
- *Leg (boneless)cuts: butterflied leg roast; sirloin roast*
- *In butchering, **only hind legs are called lamb leg** (front legs are foreshanks). Leg is sold either whole or cut into small top (short cut, centre cut and leg steaks) and bottom (shank) portions. Though grilled short cut leg of lamb makes an impressive summer entrée, many people like the ease of carving a boneless roast, particularly one that has been butterflied to lie flat and cook quickly on the grill. Boneless leg meat is also the best choice for tender, flavourful kabobs.*
- *Leg cuts should be cooked using dry heat, such as grilling and roasting; steaks can also be pan-fried.*

LEG Order: One piece or two?

If one piece - whole leg roast- bone-in, butterflied (but not rolled and tied), or boned & tied?

If two pieces- sirloin: chops or roast?

- shank: bone-in or boned and tied?

RIB About the Rib

- *Rib cuts: rib chop; rack; rib roast; crown roast; rib roast 14-rib frenched hotel rack*
- *The rib area of lamb is tender and flavourful. It has an outer layer of fat that melts and bastes the meat during cooking (though it is sometimes trimmed off). The rib area is either cut into little rib chops or left as a whole rack of seven or eight ribs. French racks have the bones scraped clean. Two racks curved, bone side out, and tied into a circle form a crown roast. When stuffed and presented whole, it makes a spectacular entrée.*

RIB Order: Rib (8 ribs/side) –chops, racks, single side roasts , crown roast or 14-rib frenched hotel rack?

If single racks: Cracked in half (4 bones each) – yes or no? Frenched: yes or no?

If rib chops? How many per package: 2 or 4?

LOIN About the loin

- *Loin cuts: loin chop; double loin chop; top loin chop; loin roast*
- *The loin is usually cut into loin chops or separated into top loin chops and the small, super-tender tenderloin.*
- *Prime rib and loin cuts are best cooked by dry heat (grilling, broiling, roasting, pan-frying) until no more than medium-rare (145°F/63°C). The lean, ultra-tender tenderloin is too small to risk roasting without overcooking, so it's best suited to quick cooking, such as grilling, pan-frying or sautéing.*
- *When the entire loin section is left whole (bone-in), it is called a loin roast. A double loin roast with backbone intact is called a saddle.*

LOIN Order: Loin saddle, roasts or chops? –

If chops how many per package: 2 or 4?

If roasts: bone-in, butterflied, or boneless loin & tenderloin separated; boneless double?

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SHOULDER About the Shoulder

- *Shoulder cuts: boneless or bone-in roasts; chops; neck; stewing cubes*
- *Shoulder cuts are tougher and more flavourful (due to more connective tissue, veins and bones) than other cuts. They are tender enough to dry-roast but are even better braised, due to their ample fat content. Even shoulder chops are less chewy when quickly braised on the stove top than when grilled.*

SHOULDER Order: Shoulder – boned and rolled roast, bone-in roast, or chops?

If chops how many per package: 2 or 4?

FRONT AND FLANK About the Front and Flank

- *Foreshank cuts; rolled roast; spareribs; riblets*
- *Both hind shank and foreshank are excellent for braising and have rustic appeal. Shank is sometimes sliced into small lamb “osso buco” pieces.*
- *The neck and breast yield small amounts; neck meat makes flavourful stocks, soups and stews, while breast meat is commonly ground for burgers and sausages.*

FRONT & FLANK Order: Foreshank: Whole or ground?

Flank: Rolled roast or ground?

Side Ribs: Spare ribs; riblets or ground?

OTHER Order:

Trim – ground, ground and stew? What size packages(1lb or 2lb)?

Organs – heart? Yes No

– liver? Yes No

– kidney? Yes No

- other? Specify _____

Bones – soup, dog, none?

Special requests are welcome just call.

When you have decided how you would like your lamb prepared or have more question please call to confirm availability and have us write up your order.