









Cuts of Lamb

	<p>Loin Chops are the leanest and most tender cuts available, consisting of the tenderloin and T-bone top loin. Sliced 1” thick, 2 chops per package. Price per lb: \$24</p>		<p>Ground Lamb gives your burgers or meatballs a more interesting flavor profile, or create authentic tasting Mediterranean dishes. Price per lb: \$20</p>
	<p>Rib Chops are tender morsels cut from the rib rack with a nice trim of fat, making them full of flavor. Sliced 1” thick, 4 chops per package. Price per lb: \$24</p>		<p>Whole Shanks are the lower end of the leg of lamb. This prized cut is best when slow cooked or braised until falling off the bone. Price per lb: \$20</p>
	<p>Leg of Lamb Roast A primal cut from the hind leg, this large, lean and tender roast would be perfect for your next special occasion. Average 3-4 lbs. Price per lb: \$20</p>		<p>Spare Ribs are cut from the lower breast and contain the narrow end of the rib bone. Typically slow cooked in sauce, these fatty morsel pack a lot of flavor. Price per lb: \$18</p>
	<p>Neck Roast This well-marbled, bone-in cut is ideal for braising slowly on low heat. Price per lb: \$20</p>		<p>Heart or Liver of lamb offers a much milder and sweeter flavor than beef or pork. These delicate cuts can be prepared quickly and easily for a special treat. Price per lb: \$10</p>