

Poitrine et jarret avant
FORESHANK & BREAST

Shank
Braise, Cook in Liquid



Spareribs
Braise, Broil, Roast



Boneless Rolled Shank Roast
Roast, Braise



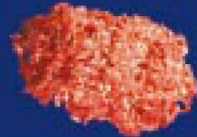
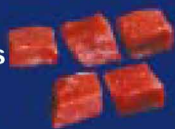
Riblets
Braise, Cook in Liquid, Broil

Autres coupes
OTHER CUTS



Lamb for Stew
Braise, Cook in Liquid

Cubes for Kabobs
Broil, Braise, BBQ



Ground Lamb
Broil, Panbroil, Roast (Bake)

LEG Gigot

Whole Leg Roast



Short Cut Leg, Sirloin Off Roast



Center Leg Roast Roast



Center Slice
Broil, Panbroil, Panfry



Shank Portion Roast Roast



American Style Roast Roast



Hind Shank
Braise, Cook in Liquid



Boneless Leg Roast
Roast, Broil if butterflied



Sirloin Chop
Broil, Panbroil, Panfry, Braise



Boneless Sirloin Roast Roast



Épaule

SHOULDER

Square-Cut Shoulder, Whole Roast, Braise



Blade Chop
Braise, Broil, Panbroil, Panfry



Neck Slice
Braise, Cook in Liquid



Arm Chop
Braise, Broil, Panbroil, Panfry



Boneless Shoulder Roast
Roast, Braise

RIB Côtes

Rack of Lamb
Roast, BBQ



Frenched Rib Chop
Broil, Panbroil, Panfry, BBQ

Rib Chop
Broil, Panbroil, Panfry, Roast, BBQ



Rib Roast
Roast



Crown Roast
Roast

Longe LOIN

Double Loin Chop
Broil, Panbroil, Panfry, BBQ



Loin Roast
Roast



Loin Chop
Broil, Panbroil, Panfry, BBQ