

# Basic Lamb Cuts

**1. LEG**

- Non-Lamb Shank (removed at butchering)
- Non-Lamb Shank (Barding or Marinating)
- Lamb Shank (Barding)
- Shank (Barding)
- Shank (Barding) (For Vegetables)

**2. CHUMP**

- Lamb Chump
- Non-Lamb Chump

**3. TENDERLOIN**

- Non-Lamb Tenderloin
- Lamb Tenderloin

**4. EYE OF LOIN**

- Eye of Loin (Barding)
- Non-Lamb Eye of Loin
- Lamb Eye of Loin

**5. LOIN**

- Roasted Loin
- Roasted Rack of Lamb (10 ribs)
- Roasted Loin (10 ribs)

**6. FOREQUARTER**

- Non-Lamb Forequarter
- Non-Lamb Forequarter (Barding)
- Non-Lamb Forequarter (Barding)
- Non-Lamb Forequarter (Barding)

**7. SHANK**

- Lamb Shank

**8. NECK**

- Non-Lamb Neck (Eye of Foal)
- Non-Lamb Neck (Eye of Foal)
- Non-Lamb Neck (Eye of Foal)

**9. PARTY RACK**

- Party Rack

**We love our Lamb!**

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