

Tranquility Ranch Grass-Fed Lamb

2024 Cut Sheet

Whole Lamb

Before Dec 10, call my butcher Jason Jallaq at Ruschcreek Processing. His number is (614) 625-3996. Tell him you are buying half a lamb from Julie Sharp and give him your order. Choose one option for each of the primal cuts.

Shoulder:

2 bone-in roasts, around 3 lbs each

-OR-

4 bone-in roasts, around 1 ½ lbs each

-OR-

12-14 steaks, 3/4" thick, around 8 oz. each

Rack:

Two racks of lamb, about 2 lbs each

-OR-

One crown roast, about 5 lbs

-OR-

16 rib chops, ¾ inch thick, around 3-4 oz each

Loin:

2 loin roasts, about 2 lbs each

-OR-

10 loin chops, 1" thick, around 6 oz each

Leg:

2 large roasts, about 5 lbs each

-OR-

3 roasts, about 3 lbs each

-OR-

1 leg steaks, 1" thick, around 8 oz each

-OR-

1 roast (3 lbs) and 5 leg steaks (1" thick and around 8 oz each)

Neck:

1 neck roast, boneless or bone-in, about 3 lbs

-OR-

Have this ground or cubed for stew meat

Breast:

Spareribs, about 3 lbs

-OR-

Have your breast meat ground or cubed for stew meat

Ground lamb and stew meat:

You should get around 6 lbs of ground lamb. If you would like more, ask Jason to have some of your roasts or steaks ground up instead. You can also have shoulder or leg meat cubed for stews or kebabs.