

## **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, ¾" 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.