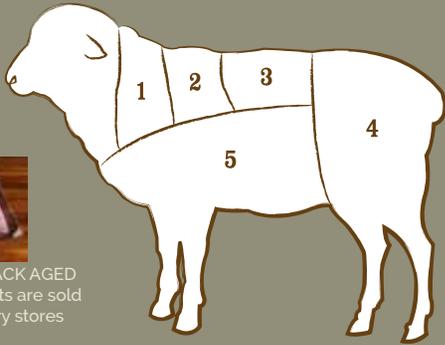


# POPULAR LAMB CUTS



AVAILABLE PACK AGED  
Many lamb cuts are sold  
in most grocery stores

## 1. SHOULDER AND NECK



NECK SLICES



BLADE CHOP



SQUARE CUT  
SHOULDER  
WHOLE



BONELESS  
SHOULDER  
ROAST



ARM CHOP

## 2. RACK



CROWN ROAST



RIB CHOP

## 3. LOIN



LOIN CHOP

## 4. LEG



WHOLE LEG



BONELESS LEG



SIRLOIN

## 5. FORESHANK AND BREAST



SHANK



RIBLETS



SPARERIBS /  
LAMB BELLY

## OTHER POPULAR CUTS



GROUND LAMB



CUBED LAMB



WHOLE LAMB

# RED CHILE LAMB BARBACOA

8 servings

Preparation time: 15 minutes

Cook time: 3 - 4 hours



2 guajillo chiles  
2 ancho chiles  
1 garlic clove  
1 teaspoon kosher salt  
1 teaspoon dried Mexican oregano  
1 teaspoon ground cumin

1 1/2 teaspoons piloncillo  
(Mexican refined sugar)  
or brown sugar  
1 tablespoon apple cider vinegar  
1/2 cup water, or more as  
necessary  
2-3 pounds boneless leg of  
American Lamb, trimmed of  
most visible fat

Preheat oven to 325 degrees.

Rip open the chiles and remove the seeds, veins and stems. Heat a large skillet over medium-low, add the chiles and toast them in the dry pan, turning them over until they are fragrant, about one minute. Transfer chiles to a saucepan with enough water to cover chiles and bring to a boil, then cover with a lid and let rest for 10 minutes or until the chiles are soft. Drain the chiles and discard water.

Combine the drained chiles, garlic, salt, oregano, cumin, honey, apple cider and water in a blender and puree until the mixture is thick but smooth.

Pour some of the chile sauce into a large Dutch oven or ovenproof casserole with a lid and top with the meat. Rub the lamb with enough chile sauce to generously coat it. Close the lid and transfer to the oven immediately. Bake the lamb for 3 - 4 hours or until meat is very tender. Alternatively, you can marinate overnight in the refrigerator and bake the next day.

Remove the casserole from the oven and let the meat cool. Coarsely shred the meat with forks, discarding any visible fat. Serve with corn tortillas, avocado and salsa or any remaining chile sauce.

FROM PASTURE <sup>to</sup> PLATE



ASK FOR FRESH, LOCAL,  
HOMEGROWN FLAVOR.



[www.americanlamb.com](http://www.americanlamb.com)

1-866-327-LAMB (5262)



# SHARE THE LOVE.

## IT'S A FAMILY AFFAIR

Just as you love and care for your family, American farmers take great care in raising well-nourished lamb. More than 80,000 family farmers raise healthy, American lamb across every state in the U.S. Learn more about your local shepherd at [www.americanlamb.com](http://www.americanlamb.com).

## LEAN AND FLAVORFUL



Sheep are raised on nutrient-dense diets rich in fresh, young grasses and other forage resulting in a lean, delicate tasting lamb meat. American farmers take pride in their breeding and nutrition practices to produce pasture-raised lamb that's known for its clean freshness, delicate flavor and succulent texture.

No artificial or synthetic growth hormones are used in lamb production in the U.S.

*\*Although growth hormones are not used in lamb production in the U.S., they are legal to use.*



## FRESH AND LOCAL

10,000 miles fresher than imported lamb, American lamb is local, resulting in a milder, more succulent, and tender lamb. Only American lamb goes from pasture to plate within a few days, which makes it always fresh.

## RAISED WITH GOODNESS



Producers take great care in making sound production management decisions that keep the health and welfare of the animal and the environment in mind, which naturally yields lean and flavorful meat:

- Sheep producers care for their sheep by making sure they have quality natural grazing, clean water, care and assistance during lambing, and protection from predators.
- No artificial growth hormones are used in lamb production in the United States.
- ALL American Lamb is either USDA inspected for wholesomeness or inspected by state systems equal to the federal government.

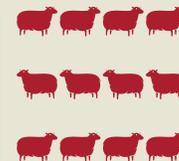
## NOURISH YOUR FAMILY WITH HEALTHY, AMERICAN LAMB

One lean 4oz serving of American lamb provides:

- An excellent source of high-quality protein
- Vitamin-rich benefits
- Nearly half the daily requirement of zinc
- An ideal source of iron
- A heart healthy meat high in good fats

*Source: USDA National Nutrient Database for Standard Reference*

American lamb is  
**10,000 MILES  
FRESHER**  
than imported lamb



**FRESH, NOT FROZEN  
HALAL CERTIFIED**

Come home to fresh, traditional American lamb. Find lamb recipes and more for your family at [www.americanlamb.com](http://www.americanlamb.com)