

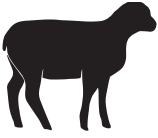


# Mercado's Meat Distribution, Inc.

570 N Tehama St | 530.330.7171  Whole OR  Half

## LAMB & GOAT CUT SHEET

Please use this sheet to select the best cuts from your lamb/goat. If you have any questions about a cut or choice, don't hesitate to contact us.



Name: \_\_\_\_\_ Tag No.: \_\_\_\_\_



Phone: \_\_\_\_\_ Email: \_\_\_\_\_

\*\*\*PLEASE SELECT ONE OPTION FOR EACH PART\*\*\*

State OR  USDA

### THE SHOULDER: ROAST, CHOPS, STEW MEAT

- Whole Roast:  Bone-in or  Boneless
- Chops: Thickness of Chops:  3/4"  1"  1 1/4"  1 1/2"  2" Chops/Pack: \_\_\_\_\_

### THE RACK: RIBS

- Rack of Lamb: (not available for 1/2 lamb)
- Rib Chops: Thickness of Chops:  3/4"  1"  1 1/4"  1 1/2"  2" Chops/Pack: \_\_\_\_\_

### THE LOIN: ROASTS, CHOPS

- Whole Bone-In Roast
- Loin Chops: Thickness of Chops:  3/4"  1"  1 1/4"  1 1/2"  2" Chops/Pack: \_\_\_\_\_
- Boned & Rolled Chops
- Ground Lamb/Kabobs/Stew Meat

### THE LEG: ROASTS, CHOPS, GROUND

- Whole:  Bone-in  Boneless
- Halved:  Bone-in  Boneless
- Leg Steaks (Cutlets): Thickness:  3/4"  1"  1 1/4"  1 1/2"  2" Steaks/Pack: \_\_\_\_\_
- Ground Lamb/Kabobs/Stew Meat

### TRIM & EXTRAS

- Stew Meat  Ground  Lamb Neck Bone  Shank Left Whole (2/Pack)
- Heart  Kidney  Liver  Other \_\_\_\_\_ (Organs available only for whole)

**SPECIAL INSTRUCTIONS:** Use this box for any/all instructions related to specific cuts of meat.