



The Butcher's Guide to Cuts and Cooking Methods

	Pan Fry	Barbecues and Grills	Braises and Casseroles	Roasts
LAMB	Loin, boneless Leg chops Tenderloin (fillets) Cutlets Sausages Mince	Cutlets Leg chops Mid-Loin chops Sausages Racks Burgers	Corned leg Chump chops Leg chops Shoulder Best next chops Shanks	Leg, bone-in Leg, boned and tied Crown roast Shoulder, bone-in/boneless Rack Loin, boned (Noisette)
BEEF	Rump steak Rib fillet Sirloin Eye Fillet Sausages Tenderloin Mince	Rump steak Rib fillet Eye Fillet T-bone Sirloin Sausages Burgers	Chuck steak Round steak Brisket Corned meats Shin meat	Point of rump Sirloin Tenderloin Whole blade (slow roasted) Rib roast
VEAL	Schnitzel/Escalope Cutlets Eye Fillet	Cutlets Eye Fillet Schnitzel	Legs Rolled shoulders Shin meat – osso buco Veal tongue	Leg Tenderloin Rack
POULTRY	Duck breast fillet Turkey breast Chicken breast Chicken thigh	Duck breast Turkey steaks Chicken breast Chicken Maryland Chicken thigh	Ducks Turkey hindquarter Chicken thigh cutlets Chicken Maryland Chicken legs	Whole chicken Chicken Maryland Whole duck Whole turkey Turkey breast
PORK	Fillet Mid-Loin Cutlets Spare ribs (belly) Sausages Medallions Mince	Fillet Spare ribs (belly) Spare ribs (babyback) Mid-Loin Chops/cutlets Sausages	Diced forequarter Whole chump Diced leg meat	Leg Loin, boneless Shoulder, boned Rack

