



Each fall we offer our 100% grass fed our ICELANDIC *LAMB* for sale. Our gourmet Icelandic lamb is totally

[RASS FED](#)

, no grain or other supplements. Of course, no antibiotics, conventional dewormers, or growth hormones. We offer lamb by the whole or half animal. Cut to customer specifications and vacuum packed for your ease. In September, we will send out cut sheets to our fall lamb customers. Guides to lamb cuts are below. Contact us for more details.

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Custom cut whole lamb is retail price less 10%.

We also have select cuts available at farmers' markets, or call us for purchase at the farm.

Shanks: \$13.95 / lb

Ground: \$15.25 / lb

Sausage: \$15.50 / lb

Stew Meat: \$15.25 / lb

Leg of Lamb (bone in): \$15.25 / lb

Shoulder Chops, Round Bone: \$14.50 / lb

Shoulder Chops, Blade Bone: \$14.50 / lb

Loin Chops: \$22.95 / lb

Rack of Lamb: \$22.95 / lb
Shoulder Roast: \$14.50 / lb
Rib Chops: \$22.95 / lb

Kebab meat: \$17.95 / lb

Neck Slices: \$13.50 / lb
Liver: \$9.00 / lb
Other organ meats: \$7.00 / lb

Guides to lamb cuts:

<http://www.mealsforyou.com/cgi-bin/customize?meatcutslamb.html>

<http://www.foodsubs.com/MeatLamb.html>

Lamb Recipe Hot Spots:

[Revealing Secret Icelandic Lamb Recipes](#)

<http://allrecipes.com/Recipes/Meat-and-Poultry/Lamb/Main.aspx>

<http://www.americanlamb.com/recipes.aspx>

<http://www.recipehound.com/Recipes/lamb.html>