

AUSTRALIAN GOAT CUTS

Recommended Cooking Methods



<div data-bbox="52 255 327 471"> <p>1</p> <p>LEG</p> </div>		<div data-bbox="333 255 615 471"> <p>LEG WHOLE</p> </div>	<div data-bbox="621 255 903 471"> <p>EASY CARVE LEG</p> </div>	<div data-bbox="909 255 1190 471"> <p>LEG <i>Boned and Rolled</i></p> </div>	<div data-bbox="1197 255 1478 471"> <p>2</p> <p>CHUMP</p> </div>		<div data-bbox="1484 255 1766 471"> <p>CHUMP WHOLE</p> </div>	<div data-bbox="1772 255 2053 471"> <p>CHUMP CHOP</p> </div>				
<div data-bbox="52 480 327 537"> </div>					<div data-bbox="1197 480 1478 537"> </div>							
<div data-bbox="52 575 327 792"> <p>RUMP <i>Cap-on</i></p> </div>	<div data-bbox="333 575 615 792"> <p>RUMP STEAK</p> </div>	<div data-bbox="621 575 903 792"> <p>RUMP <i>Cap-off</i></p> </div>	<div data-bbox="909 575 1190 792"> <p>3</p> <p>SHORTLOIN</p> </div>		<div data-bbox="1197 575 1478 792"> <p>SHORTLOIN WHOLE</p> </div>	<div data-bbox="1484 575 1766 792"> <p>LOIN CHOP</p> </div>	<div data-bbox="1772 575 2053 792"> <p>LOIN <i>Boned and Rolled</i></p> </div>					
<div data-bbox="52 801 327 857"> </div>				<div data-bbox="909 801 1190 857"> </div>								
<div data-bbox="52 896 327 1113"> <p>DOUBLE LOIN <i>Boned and Rolled</i></p> </div>	<div data-bbox="333 896 615 1113"> <p>EYE OF LOIN</p> </div>	<div data-bbox="630 890 1470 2136"> </div>				<div data-bbox="1484 896 1766 1113"> <p>TENDERLOIN</p> </div>	<div data-bbox="1772 896 2053 1113"> <p>4</p> <p>RACK</p> </div>					
<div data-bbox="52 1121 327 1178"> </div>										<div data-bbox="1772 1121 2053 1178"> </div>		
<div data-bbox="52 1216 327 1433"> <p>RACK WHOLE</p> </div>	<div data-bbox="333 1216 615 1433"> <p>RACK <i>Frenched</i></p> </div>								<div data-bbox="1484 1216 1766 1433"> <p>CUTLET</p> </div>	<div data-bbox="1772 1216 2053 1433"> <p>5</p> <p>BREAST</p> </div>		
<div data-bbox="52 1442 327 1498"> </div>										<div data-bbox="1772 1442 2053 1498"> </div>		
<div data-bbox="52 1537 327 1754"> <p>BREAST WHOLE</p> </div>	<div data-bbox="333 1537 615 1754"> <p>RIBLETS</p> </div>									<div data-bbox="1484 1537 1766 1754"> <p>6</p> <p>FORE-QUARTER</p> </div>		<div data-bbox="1772 1537 2053 1754"> <p>FOREQUARTER WHOLE</p> </div>
<div data-bbox="52 1762 327 1819"> </div>										<div data-bbox="1484 1762 1766 1819"> </div>		
<div data-bbox="52 1857 327 2074"> <p>SHOULDER SQUARE CUT</p> </div>	<div data-bbox="333 1857 615 2074"> <p>GOAT FORE <i>Boned and Rolled</i></p> </div>								<div data-bbox="1484 1857 1766 2074"> <p>FOREQUARTER CHOP</p> </div>	<div data-bbox="1772 1857 2053 2074"> <p>FOREQUARTER RACK <i>4-Rib</i></p> </div>		
<div data-bbox="52 2083 327 2139"> </div>												
<div data-bbox="52 2178 327 2395"> <p>SHOULDER <i>Bone-in</i></p> </div>	<div data-bbox="333 2178 615 2395"> <p>SHOULDER <i>Boned and Rolled</i></p> </div>	<div data-bbox="621 2178 903 2395"> <p>NECK FILLET ROAST</p> </div>	<div data-bbox="909 2178 1190 2395"> <p>NECK CHOP</p> </div>	<div data-bbox="1197 2178 1478 2395"> <p>GOAT NECK</p> </div>	<div data-bbox="1484 2178 1766 2395"> <p>ROSETTE</p> </div>	<div data-bbox="1772 2178 2053 2395"> <p>7</p> <p>SHANK</p> </div>						
<div data-bbox="52 2404 327 2460"> </div>							<div data-bbox="1772 2404 2053 2460"> </div>					
<div data-bbox="52 2499 327 2715"> <p>SHANK HIND</p> </div>	<div data-bbox="333 2499 615 2715"> <p>SHANK FORE</p> </div>	<div data-bbox="621 2499 903 2715"> <p>OTHER</p> </div>		<div data-bbox="909 2499 1190 2715"> <p>MINCE</p> </div>	<div data-bbox="1197 2499 1478 2715"> <p>THIN SLICE</p> </div>	<div data-bbox="1484 2499 1766 2715"> <p>DICED GOAT <i>Bone-in</i></p> </div>	<div data-bbox="1772 2499 2053 2715"> <p>DICED GOAT</p> </div>					
<div data-bbox="52 2724 327 2781"> </div>						<div data-bbox="1484 2724 1766 2781"> </div>		<div data-bbox="1772 2724 2053 2781"> </div>				