Grass Fed Lamb Price List

Our Icelandic lamb is high quality, heritage meat with a delicate flavor and fine-grained texture. Lambs are raised on pasture with their dams until going to market at approximately 6-7 months.

2 Options

- Whole lamb may be purchased. The customer would contact the butcher to select the cuts of meat before processing. The customer would pick up the processed lamb directly from the butcher. This is a very economical way to purchase this quality meat. Lamb sizes vary but you should expect to receive 20-30 lbs of meat, depending on cuts.

- Individual cuts of lamb may be purchased from Hoshiana Hill. They will be wrapped and frozen.

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| Whole Lamb | $285 + processing |
| Ground Lamb | $12/lb |
| French Rib Racks | $21/lb |
| Rib Chops | $19/lb |
| Lamb Shank | $14/lb |
| Lamb Chops | $18/lb |
| Leg Roast | $17/lb |
| Shoulder Steak | $14/lb |
| Stew/Kebab cubes | $14/lb |