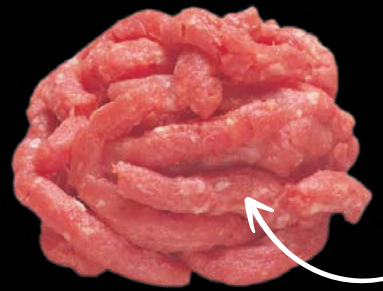
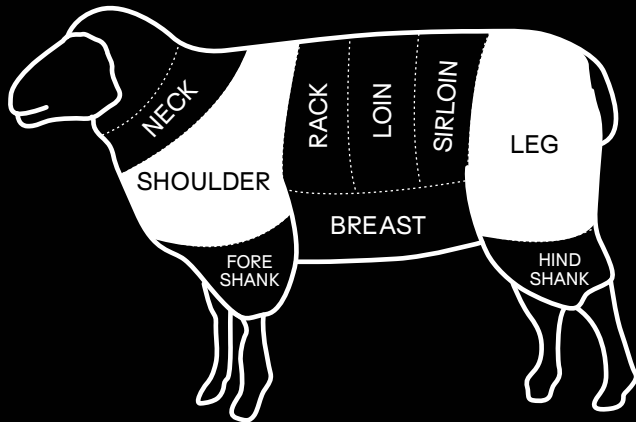


US: GROUND LAMB 296

AU: Mince 5260



Use any cook method.



Stir-Fry



Grill



Pan-Fry



Oven Roast



Hotpot/Casserole

Not so much of a “cut” as a “grind”, ground lamb is super versatile and as flavorful as any part of the carcass, and is one of the most affordable, too.

Ground lamb is made from trim from a variety of primals; the leg, shoulder, belly, skirts, you name it. In all, about 5% of the total carcass will end up as ground lamb. If you’re grinding your own, use a mix of shoulder and leg — more leg will make for a leaner grind, more shoulder will be fattier. Commercially, ground lamb is typically 85%/15% lean/fat.

Ground lamb is an instant upgrade anywhere you would use ground beef — burgers and sliders, tacos, pasta sauces, meat pies. All these casual applications are more special — and valuable to the guest — with pasture-raised lamb in the mix.

Dish Inspiration



[Australian lamb bolognese](#)



[Aussie lamb baharat party pies](#)



[Australian lamb albondigas](#)



[Explore more Ground Lamb recipes](#)

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