

PRIME SCOTTISH BLACKFACE

MUTTON FOR SALE

Mutton is a sheep that is over 18 months old. Allowing the animal to grow for longer gives the meat time to develop a fuller flavour, combining the sweetness of a young lamb with the flavour and texture of the older and better grown sheep that has enjoyed an additional summer or two on grass and heather.

Our mutton has been reared on the hills of Glenuig to the age of 30 or 42 months and then professionally slaughtered, butchered and packed on the Isle of Mull. It has then been hung for 14 days to tenderise the meat and bring out the maximum flavour before being frozen ready for you to take delivery.

Often overlooked, mutton has seen something of a resurgence recently, thanks in part to the 'Mutton Renaissance' campaign lead by Prince Charles. It has also become a favourite of many well-respected chefs and food writers. Hugh Fearnley-Whittingstall, in his River Cottage Meat Book, says, “*The word about mutton is starting to get around. Smart chefs are already putting it on their menus, and a few enlightened butchers are beginning to market it as something rather special.*”

Our mutton is available by the Half Box and in individual joints.

BOXES: each box weighs between 7kg and 10kg, and comprises:

- Leg on bone (whole or halved)**
- Shoulder (on bone or boned & rolled)**
- Rack of mutton or 8-10 loin chops**
- Two shanks** An old fashioned cut, cook it slowly and savour it
- Mince & Flank**

At only £7.50/kg (bone-in) or £8.00/kg (bone-out) these boxes are a bargain.

INDIVIDUAL CUTS: We have a selection of individual cuts for you to choose from.

Leg joints (on bone) £12/kg
Roast slowly to release the full flavour.

Shoulder on the bone..... £7/kg
Fatter than leg, but juicier and with more flavour.

Shoulder boned & rolled £9/kg
A simple roast, easy to carve. Cook slowly.

Rack or Loin Chops £10/kg
Roast or bake slowly in a rich sauce

All boxes and joints are frozen and ready for collection from the croft.
To order telephone 01687 470267 or email
eoghancarmichael@glenuig.org.uk.

