

# Pork Basics

The Other White Meat

Don't be blah.®



## Shoulder Butt

**Upper row (l-r):**  
Bone-in Blade Roast,  
Boneless Blade Roast  
**Lower row (l-r):**  
Ground Pork (The Other Burger®),  
Sausage, Blade Steak

**Cooking Methods**  
Blade Roast/Boston butt –  
roast, indirect heat on grill,  
braise, slow cooker  
Blade Steak –  
braise, broil, grill  
Ground Pork –  
broil, grill, roast (bake)



## Picnic Shoulder

**Upper row (l-r):**  
Smoked Picnic,  
Arm Picnic Roast  
**Lower row:**  
Smoked Hocks

**Cooking Methods**  
Smoked Picnic Roast –  
roast, braise  
Arm Picnic Roast –  
roast, braise, slow cooker  
Smoked Hocks –  
braise, stew



## Side

**Top:**  
Spareribs  
**Bottom:**  
Slab Bacon, Sliced Bacon

**Cooking Methods**  
Spareribs –  
roast, indirect heat on  
grill, braise, slow cooker  
Bacon –  
broil, roast (bake),  
microwave



## Leg

**Upper row (l-r):**  
Bone-in Fresh Ham,  
Smoked Ham  
**Lower row (l-r):**  
Leg Cutlets,  
Fresh Boneless Ham Roast

**Cooking Methods**  
Fresh Leg of Pork –  
roast, indirect heat on grill,  
slow cooker  
Smoked Ham –  
roast, indirect heat on grill  
Ham Steak –  
broil, roast

## Loin



### Chops

**Upper row (l-r):**  
Sirloin Chop, Rib Chop, Loin Chop  
**Lower row (l-r):**  
Boneless Rib End Chop, Chef's Prime Filet™ –  
Boneless Center Loin Chop, America's Cut™ –  
Butterfly Chop

**Cooking Methods**  
Cutlets (½ to ¾ inch) – sauté  
Thin (½ to ¾ inch thick) – grill, broil,  
Thick (1¼ to 1½ inch thick) – grill, broil, roast



### Roasts

**Upper row (l-r):**  
Center Rib Roast (Rack of Pork),  
Bone-in Sirloin Roast  
**Middle:**  
Boneless Center Loin Roast  
**Lower row (l-r):**  
Boneless Rib End Roast,  
Chef's Prime™ – Boneless Sirloin Roast

**Cooking Methods**  
roast, indirect heat on grill, slow cooker



## Tenderloin & Canadian-Style Bacon

**Left:** Tenderloin **Right:** Canadian-Style Bacon

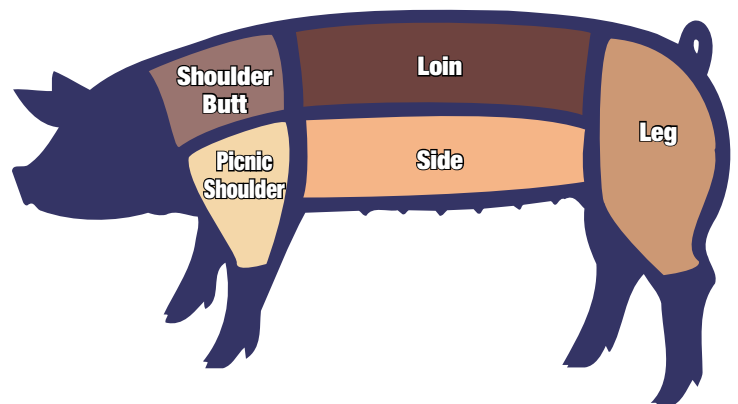
**Cooking Methods**  
Tenderloin – roast, grill, pan broil  
Canadian-Style bacon – roast, broil, sauté



## Ribs

**Left:** Country-Style Ribs **Right:** Back Ribs

**Cooking Methods**  
roast, indirect heat on grill, braise, slow cooker



**Roasts**  
No-fuss family dinner or holiday favorite



## THE MANY SHAPES OF PORK

# Cut Loose!

When shopping for pork,  
consider cutting traditional  
roasts into a variety of  
different shapes

**Chops**  
Dinner, backyard  
barbecue or  
gourmet entree



**Cubes**  
Great for kabobs,  
stew and chili  
grill, stew, braise,  
broil



**Strips**  
Super stir fry,  
fajitas and salads  
grill, sauté, stir fry



**Cutlets**  
Delicious breakfast  
chops and  
quick sandwiches  
1/8 to 3/8 inch thick –  
sauté, grill

