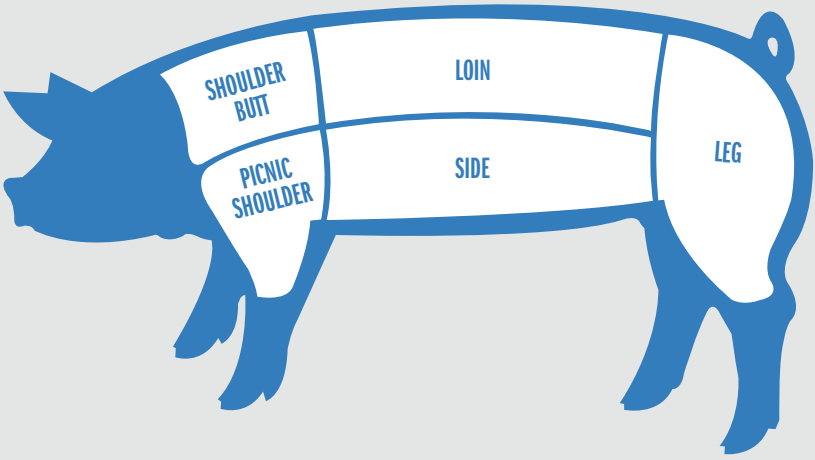
PORK CUT



SHOULDER BUTT
Blade Roast/Boston Butt
Blade Steak
Ground Pork

PICNIC SHOULDER
Smoked Picnic Roast
Arm Picnic Roast
Smoked Hocks

LOIN-CHOPS
Sirloin Chop
Rib Chop
Loin Chop
Boneless Rib End Chop
Boneless Center
Butterfly Chop

LOIN-RIBS
Ribs
Baby Back Ribs
Country-Style Ribs

LOIN-ROAST
Center Rib Roast (Rack of Pork)
Bone-in Sirloin Roast
Boneless Center Loin Roast
Boneless Rib End Roast
Boneless Sirloin Roast

LOIN-TENDERLOIN & CANADIAN BACON
Tenderloin
Canadian Bacon

SIDE
Spareribs
Bacon

LEG
Fresh Leg of Pork
Smoked Ham
Ham Steak

	BRAISE	BROIL	GRILL	INDIRECT HEAT ON GRILL	MICROWAVE	PAN BROIL	ROAST	SAUTÉ	SLOW COOKER	STEW
SHOULDER BUTT										
Blade Roast/Boston Butt	●			●			●		●	
Blade Steak	●	●	●							
Ground Pork		●	●				●			
PICNIC SHOULDER										
Smoked Picnic Roast	●						●			
Arm Picnic Roast	●						●		●	
Smoked Hocks	●									●
LOIN										
Sirloin Chop *† ‡		●	●				●	●		
Rib Chop *† ‡		●	●				●	●		
Loin Chop *† ‡		●	●				●	●		
Boneless Rib End Chop *† ‡		●	●				●	●		
Boneless Center *† ‡		●	●				●	●		
Butterfly Chop *† ‡		●	●				●	●		
Center Rib Roast (Rack of Pork)				●			●		●	
Bone-in Sirloin Roast				●			●		●	
Boneless Center Loin Roast				●			●		●	
Boneless Rib End Roast				●			●		●	
Boneless Sirloin Roast				●			●		●	
Tenderloin			●			●	●			
Canadian Bacon		●					●	●		
Ribs	●			●			●		●	
Baby Back Ribs				●			●			
Country-Style Ribs				●			●			
SIDE										
Spareribs	●			●			●		●	
Bacon		●			●		●	●		
LEG										
Fresh Leg of Pork				●			●		●	
Smoked Ham				●			●		●	
Ham Steak		●	●				●			

* SAUTÉ (1/8 TO 3/8 INCH THICK) † GRILL, BROIL (½ TO ¾ INCH THICK) ‡ GRILL, BROIL, ROAST (1¼ TO 1½ INCH THICK)

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This message funded by America's Pork Checkoff Program.

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