

PURCHASING PORK:



pork.org/purchasingpork

How to Identify Pork Cuts

LOIN

Rack of Pork



Country-Style Ribs, bone-in



Sirloin Pork Roast, boneless



Pork Back Ribs



Sirloin Tip Roast, boneless



Sirloin Pork Chop, boneless



New York Pork Roast or Top Loin Roast



Ribeye Pork Chop



Porterhouse Pork Chop



New York Pork Chop



Ribeye Pork Chop, boneless



Pork Tenderloin



SHOULDER

Blade Steak, bone-in



Blade Pork Roast or Shoulder Blade Boston Roast



Shoulder Roast, bone-in



Ground Pork



Pork Sausage



LEG

Ham Shank



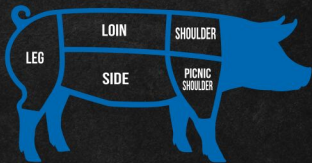
Ham



Ham Steak



Smoked Ham, bone-in



SIDE

Pork Spareribs



Pork St. Louis-Style Ribs



Pork Belly, fresh



Bacon, cured



PICNIC SHOULDER

Arm Pork Roast or Arm Picnic



Picnic Roast, boneless



CUTLETS AND CUBES

Pork Cutlets



Pork Cubes



COOKING METHODS

- Sautéing ▲ Stewing □ Grilling/Broiling
■ Braising ○ Barbecuing △ Roasting/Baking