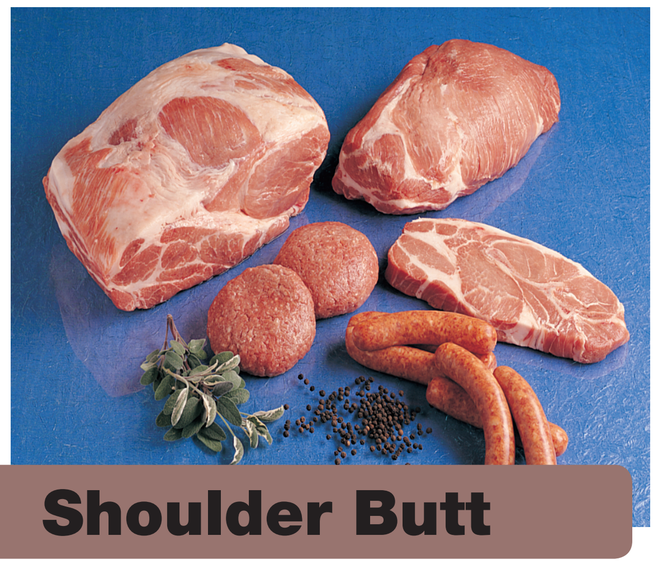
Pork Basics

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 (⅛ to ⅜ 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

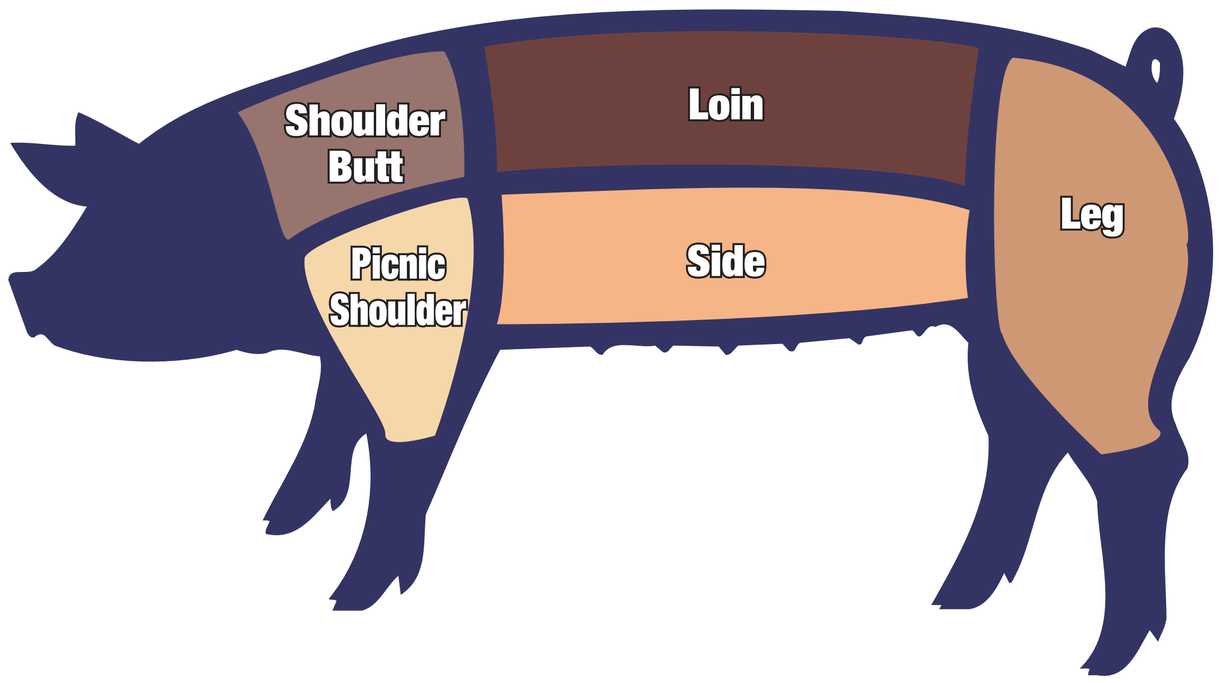
Cooking Methods
Tenderloin – roast, grill, pan broil
Canadian-Style bacon – roast, broil, sauté



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



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www.TheOtherWhiteMeat.com

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