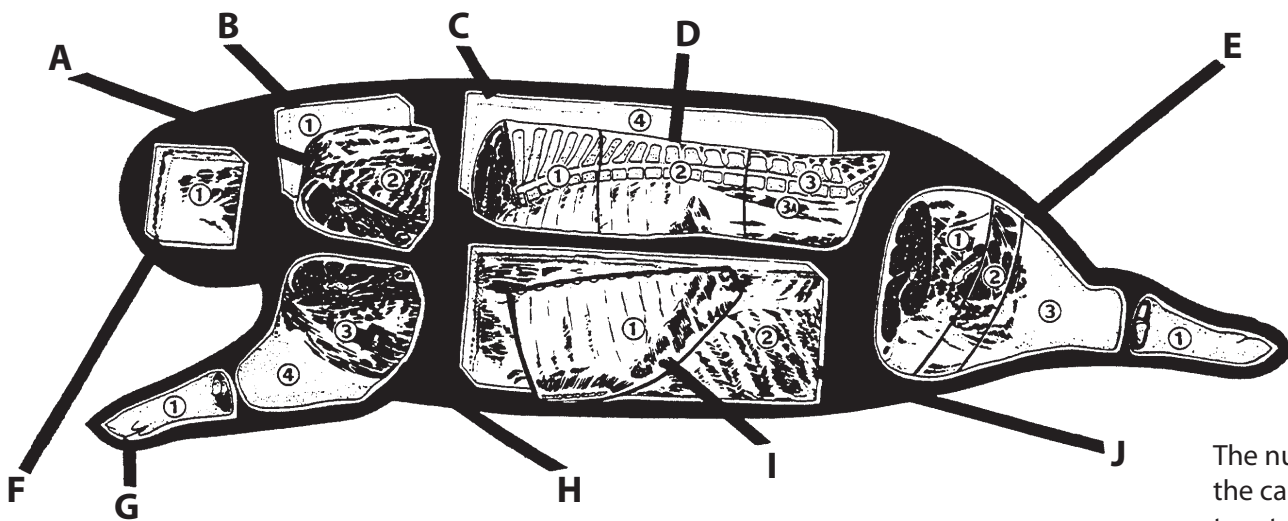
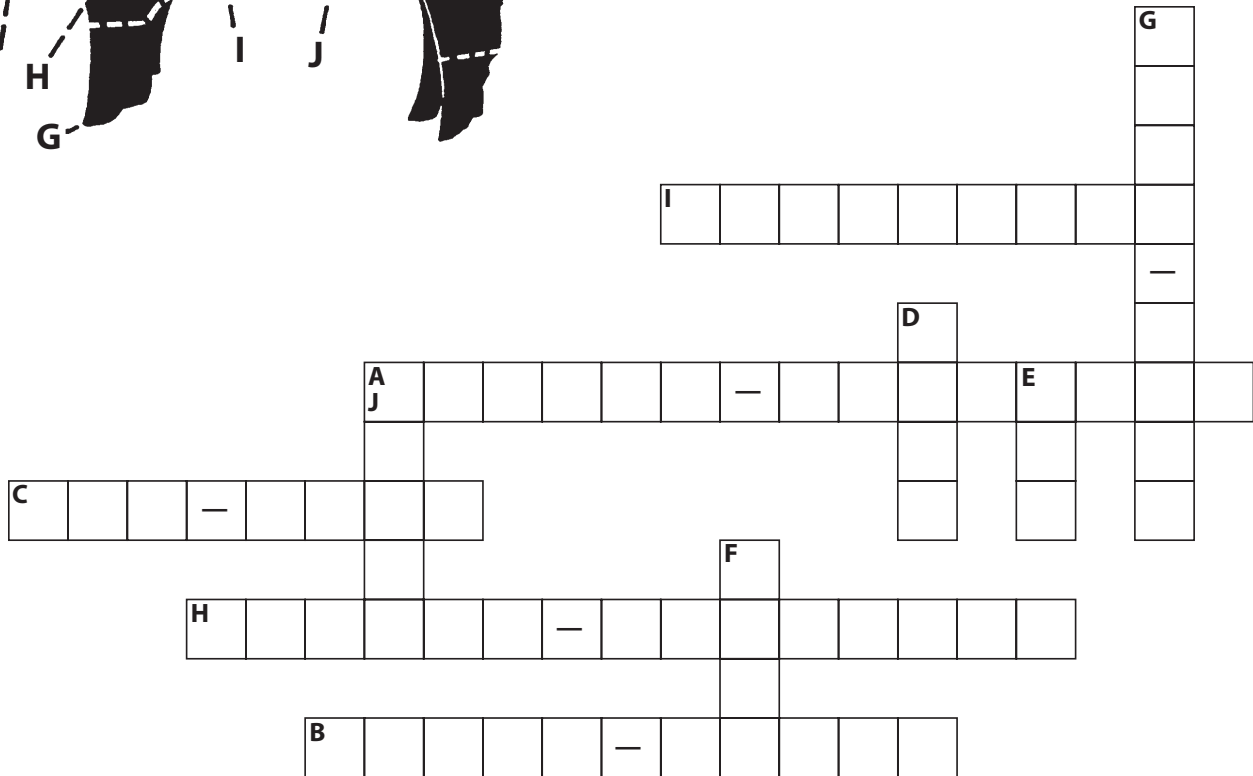
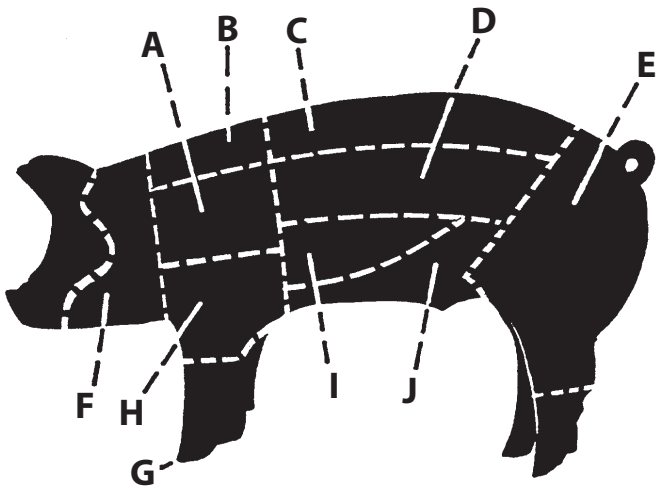


Wholesale Cuts of Pork



The numbers on the carcass refer to retail cuts.

Retail Cuts of Pork—Where they come from and how to cook them

<p>Cubed steak* —Braise, panfry—</p> <p>Blade steak ② —Braise, panfry—</p>	<p>Pork cubes —Braise, cook in liquid, broil—</p> <p>Smoked shoulder roll ② —Roast (bake), cook in liquid—</p>	<p>Fat back ④ —Panfry, cook in liquid—</p> <p>Lard ① ④ —Pastry, cookies, quick breads, cakes, frying—</p>	<p>① Clear plate ④ Fat back</p>
<p>Blade chop ①</p> <p>Country-style ribs ①</p> <p>Smoked top loin roast ① ② ③</p>	<p>Rib chop ②</p> <p>Butterfly chop ② ③</p> <p>Back ribs ① ②</p> <p>Boneless top loin roast (double) ① ② ③</p> <p>Center loin roast ②</p>	<p>① Blade chop ② Rib chop ③ Sirloin chop</p>	<p>① Country-style ribs ② Smoked top loin roast (double) ③ Center loin roast</p>
<p>Cubed steak* ①</p> <p>Blade chop ①</p> <p>Country-style ribs ① ②</p> <p>Smoked top loin chop ②</p>	<p>Loin chop ②</p> <p>Top loin chop ②</p> <p>Smoked loin chop ②</p> <p>Boneless top loin roast (double) ① ② ③</p> <p>Center loin roast ②</p>	<p>① Cubed steak* ② Loin chop ③ Sirloin chop</p>	<p>① Country-style ribs ② Smoked top loin chop ③ Boneless top loin roast (double)</p>
<p>Cubed steak* ①</p> <p>Blade chop ①</p> <p>Country-style ribs ① ②</p> <p>Smoked top loin chop ②</p>	<p>Loin chop ②</p> <p>Top loin chop ②</p> <p>Smoked loin chop ②</p> <p>Boneless top loin roast (double) ① ② ③</p> <p>Center loin roast ②</p>	<p>① Cubed steak* ② Loin chop ③ Sirloin chop</p>	<p>① Country-style ribs ② Smoked top loin chop ③ Boneless top loin roast (double)</p>
<p>Cubed steak* ①</p> <p>Blade chop ①</p> <p>Country-style ribs ① ②</p> <p>Smoked top loin chop ②</p>	<p>Loin chop ②</p> <p>Top loin chop ②</p> <p>Smoked loin chop ②</p> <p>Boneless top loin roast (double) ① ② ③</p> <p>Center loin roast ②</p>	<p>① Cubed steak* ② Loin chop ③ Sirloin chop</p>	<p>① Country-style ribs ② Smoked top loin chop ③ Boneless top loin roast (double)</p>
<p>Boneless leg (fresh ham) ① ② ③ —Roast—</p> <p>Boneless smoked ham ① ② ③ —Roast (bake)—</p> <p>Boneless smoked ham slices ② —Broil, panbroil, panfry—</p>	<p>Smoked ham, rump (butt) portion ① ② —Roast (bake), cook in liquid—</p> <p>Smoked ham, shank portion ③</p>	<p>① Boneless leg (fresh ham) ② Boneless smoked ham ③ Boneless smoked ham slices</p>	<p>① Smoked ham, rump (butt) portion ② Smoked ham, shank portion</p>
<p>A (9% of carcass)</p>		<p>B C (7% of carcass)</p>	
<p>F (3% of carcass)</p>		<p>G (3% of carcass)</p>	
<p>Jowl ① Smoked jowl Cook in liquid, broil, panbroil, panfry</p>	<p>Picnic shoulder ③ Fresh arm picnic —Roast— ④ Smoked arm picnic —Roast (bake), cook in liquid— ② Neck bones —Cook in liquid— ③ Smoked hock —Braise, cook in liquid—</p>	<p>H (10% of carcass)</p>	<p>D (19% of carcass)</p>
<p>Leg (fresh or smoked ham)</p>	<p>E (30% of carcass)</p>	<p>I (9% of carcass)</p>	<p>J (10% of carcass)</p>
<p>① Spareribs ② Spareribs</p>	<p>① Salt pork —Bake, broil, panbroil, panfry, cook in liquid—</p>	<p>① Ground pork* —Roast (bake), panbroil, panfry—</p>	<p>① Slab bacon ② Sliced bacon —Bake, broil, panbroil, panfry—</p>