

PORK CUTS

*Where They Come From
and How To Cook Them*

**BOSTON STYLE
BUTT**
(Roast)

**BLADE
PORK STEAKS**
(Braise)

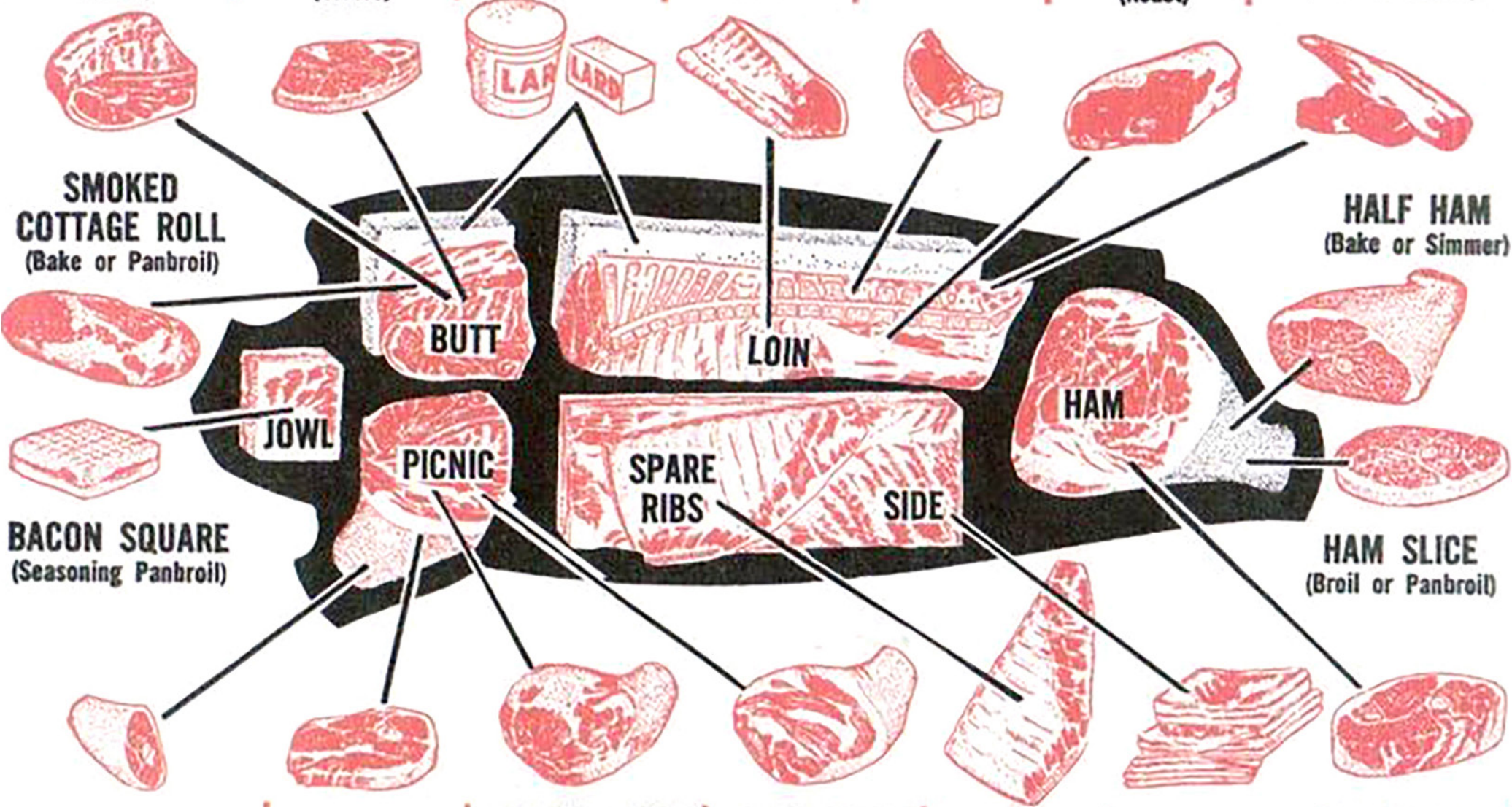
LARD
(Shortening)

LOIN ROAST
Center Cut
(Roast)

PORK CHOP
(Broil or Braise)

**SIRLOIN
PORK ROAST**
(Roast)

PORK TENDERLOIN
Frenched and Whole
(Broil or Braise)



**SMOKED
COTTAGE ROLL**
(Bake or Panbroil)

HALF HAM
(Bake or Simmer)

BACON SQUARE
(Seasoning Panbroil)

HAM SLICE
(Broil or Panbroil)

**FRESH SHOULDER
HOCK—**(Roast)

**ARM PORK
STEAK** (Braise)

**SMOKED PICNIC
SHOULDER**
(Bake or Simmer)

**FRESH PICNIC
SHOULDER**
(Roast)

SPARERIBS
(Simmer—Braise
or Roast)

BACON
(Broil—Panbroil or
Seasoning)

**FRESH HAM
ROAST**
(Roast)