Pork Cuts
AND RECOMMENDED COOKING METHODS

Shoulder
- Pork Shoulder
- Picnic Shoulder
- Pork Butt
- Ribs Bones
- Coppa
- Blade Chop
- Ribs Chop
- Centre-Cut Chop
- Sirloin Chop
- Baby Back Ribs
- Blade End Roast
- Boneless Blade End Roast
- Centre Cut Rib Roast
- Tenderloin Roast
- Sirloin Roast
- Crown Roast
- St. Louis Style Spare Ribs
- Pork Belly
- Lard
- Perfritta

Loin

Side/Belly

Leg
- Fresh Ham, Bone End
- Fresh Ham, Skin On
- Spiral Sliced Ham in Hoop
- Spiral Sliced Smoked Ham
- Eye Round Roast
- Strips Steak
- Pork Neck
- Trotters

Other
- Pork Cheeks / Guanciale
- Javelina
- Brisket
- Tail
- Feet
- Pork Liver
- Bacon
- Head

Key
- BROIL
- SLOW COOK
- FRY
- ROAST
- BBQ