

# CUTS OF PORK

### BOSTON BUTT

**BLADE STEAKS**  
G MG Sk

**BLADE ROAST**  
B R

**PORK BUTT**  
B MG Sk

### LOIN

**BACK RIBS**  
G MG R

**BONELESS LOIN**  
G MG R Sk

**TENDERLOIN**  
G MG R SF Sk

**SIRLOIN ROAST**  
B PR R

### COOKING METHODS

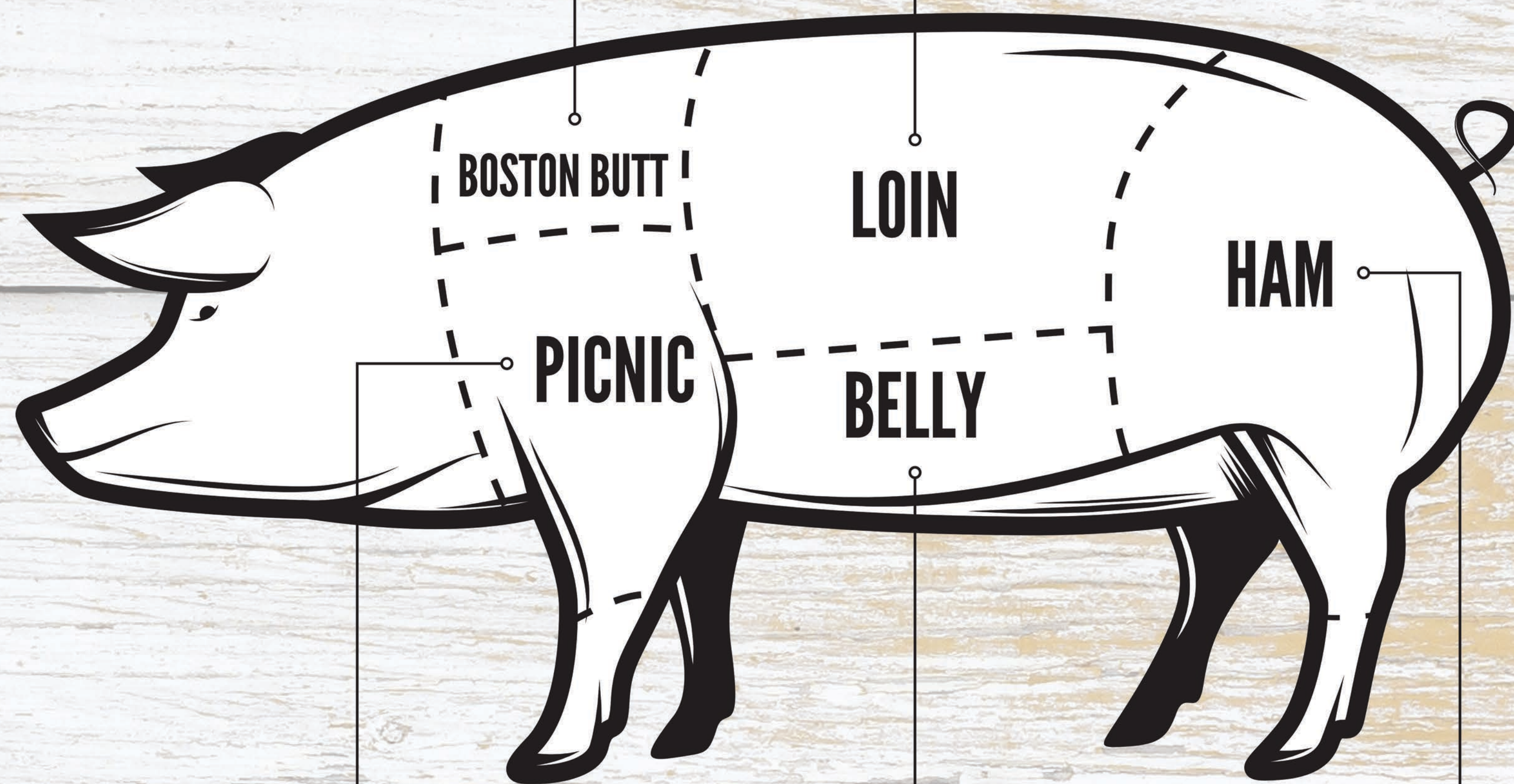
B Braise   
 G Grill   
 MG Marinate & Grill   
 PR Pot Roast   
 R Roast   
 SF Stir-Fry   
 St Stew   
 Sk Skillet

### MISCELLANEOUS

**JOWLS, FEET, TAIL, NECK BONES, ETC.**  
R

**Other miscellaneous cuts**  
R

**Small pieces**  
B R



### PICNIC

**BONELESS PICNIC MEAT**  
B PR St

**SHANK**  
B R St

### BELLY

**PORK BELLY**  
B R

**ST. LOUIS RIBS**  
B G R

**SPARE RIBS**  
B G R

### HAM

**CURED HAM**  
G Sk

**FRESH HAM**  
B R