

# PURCHASING PORK:

## How to Identify Pork Cuts

### LEG

Ham Shank



Fresh Ham, bone-in



Ham Steak



Smoked Ham, bone-in



Leg Cutlets



Fresh Ham Roast, boneless



### SIDE

Pork Spareribs



Pork St. Louis-Style Ribs



Pork Belly, fresh



Bacon, cured



### PICNIC SHOULDER

Arm Pork Roast or Arm Picnic

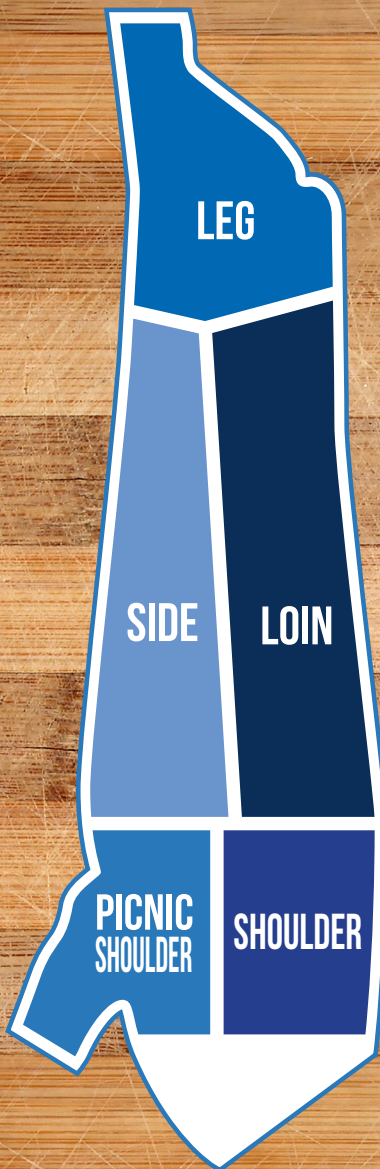


Picnic Roast, boneless



### COOKING METHODS

- Sautéing
- Braising
- Stewing
- Barbecuing
- Grilling/Broiling
- Roasting/Baking



### LOIN

Pork Country-Style Ribs, boneless



Pork Country-Style Ribs, bone-in



Pork Back Ribs



New York Pork Chop



Ribeye Pork Chop



Ribeye Pork Chop, boneless



Porterhouse Pork Chop



Sirloin Pork Chop, boneless



New York Pork Roast or Top Loin Roast



Sirloin Pork Roast, boneless



Sirloin Pork Roast, bone-in



Pork Tenderloin



Rack of Pork



Pork Ribeye Roast or Center Rib Roast



Loin Cubes



### SHOULDER

Blade Steak, bone-in



Shoulder Roast, bone-in



Shoulder Country-Style Ribs, bone-in



Blade Pork Roast or Shoulder Blade Boston Roast



Ground Pork



Pork Sausage



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