PURCHASING PORK:
How to Identify Pork Cuts

**LOIN**
- Rack of Pork
- Pork Back Ribs
- Country-Style Ribs, bone-in
- Sirloin Tip Roast, boneless
- Sirloin Pork Roast, boneless
- New York Pork Roast or Top Loin Roast
- New York Pork Chop
- Ribeye Pork Chop, boneless
- Ribeye Pork Chop
- Porterhouse Pork Chop
- Pork Tenderloin

**SHOULDER**
- Blade Steak, bone-in
- Shoulder Roast, bone-in
- Blade Pork Roast or Shoulder Blade Boston Roast
- Ground Pork
- Pork Sausage

**LEG**
- Ham Shank
- Ham
- Ham Steak
- Smoked Ham, bone-in

**SIDE**
- Pork Spareribs
- Pork St. Louis-Style Ribs
- Pork Belly, fresh
- Bacon, cured

**PICNIC SHOULDER**
- Arm Pork Roast or Arm Picnic
- Picnic Roast, boneless

**CUTLETS AND CUBES**
- Pork Cutlets
- Pork Cubes

**COOKING METHODS**
- Sautéing
- Braising
- Stewing
- Grilling/Broiling
- Barbecuing
- Roasting/Baking