

# Pork Cut Sheet

Hams: Cure and Smoke, Cut in half

Steak and Shank, Cured for Breakfast Steak with Bone in the middle and Ham on the end.

Fresh, Cut in half

Fresh Roast

Fresh Steaks  $\frac{3}{4}$ "

Cutlets

Bacon: Cure (Regular or Peppered)

Leave on the rib

Pork Chops:  $\frac{3}{4}$ "

Boneless Loin Roast

Boston Butt: Country Style Rib

Roast

Fresh Steaks

Picnic: Roast

Fresh Steaks

Cutlets

Trimming for Sausage

Ribs: BBQ