Pork Basics

Cut Loose!

When shopping for pork, consider cutting traditional roasts into a variety of different shapes

THE MANY SHAPES OF PORK

Roasts
No-fuss family dinner or holiday favorite

Chops
Dinner, backyard barbecue or gourmet entree

Cubes
Great for kabobs, stew and chili grill, stew, braise, broil

Strips
Super stir fry, fajitas and salads grill, sauté, stir fry

Cutlets
Delicious breakfast chops and quick sandwiches 1/8 to 3/8 inch thick — sauté, grill

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