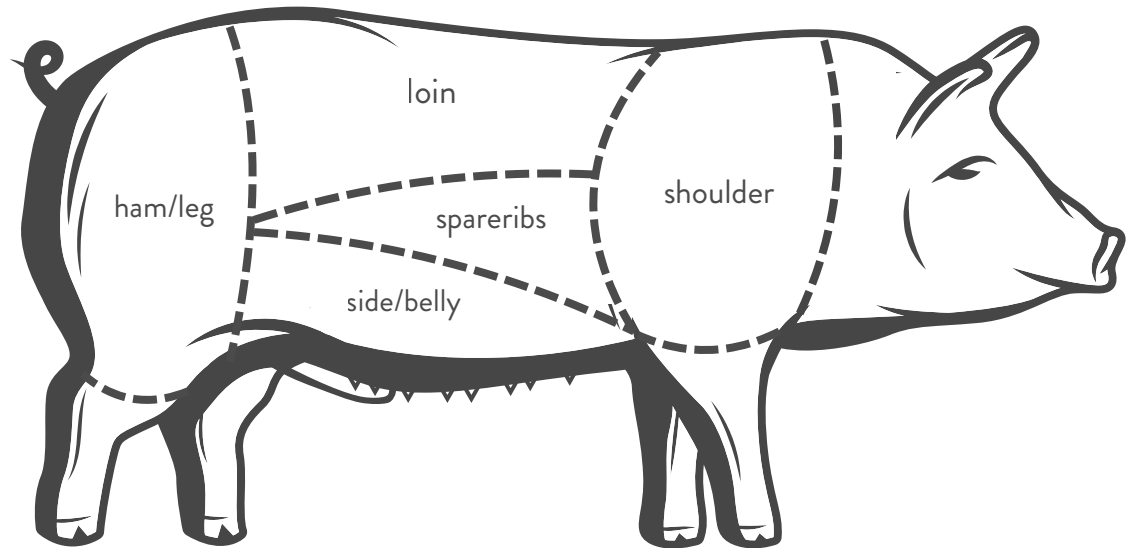




PRIMAL CUTS OF PORK



Let's examine the primal cuts of pork.



Fun Facts

Ham comes from the hind leg of the hog and can be fresh, cured or smoked.

The tenderloin is one of the leanest, most tender cuts of meat.

Spareribs come from the lower portion of the rib cage, closer to the belly.

The belly is where bacon comes from.

Boston butt comes from the upper shoulder, despite the name.