

# Pork's Most Popular Cuts

SHOULDER



Shoulder Steak;  
bone-in



Shoulder Roast;  
bone-in



Shoulder  
Country-Style Ribs;  
bone-in

LOIN



New York Chop



Porterhouse Chop



Ribeye Chop



Sirloin Chop;  
boneless



Loin Back Ribs



Loin Country-Style Ribs;  
bone-in



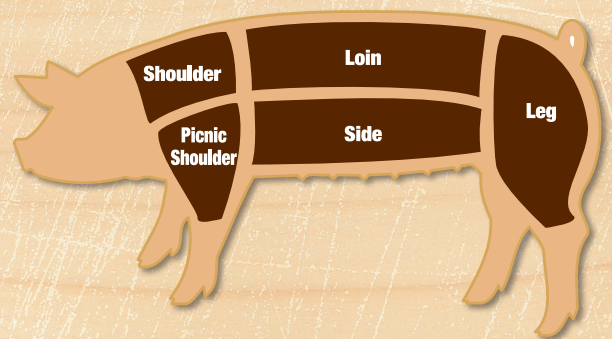
Loin Country Style Ribs;  
boneless



New York Roast



Tenderloin



SIDE



Spareribs



St. Louis-Style Ribs

For recipe ideas visit:  
[www.PorkBeInspired.com](http://www.PorkBeInspired.com)



# How to Cook Pork **PERFECTLY**

Method	Cut	Thickness/ Weight	Cook to Internal Temperature followed by 3-minute rest	Average Recommended Cooking Time (minutes per lb. OR total minutes)
<b>Roasting</b> Roast at 350°F, unless otherwise noted. Roast in a shallow pan, uncovered.	New York Roast; bone-in and boneless	2 - 5 lbs.	145°F	2 lbs. roast = 20 minutes (per lb.) 3½ - 5lbs. roast = 15 minutes (per lb.)
	Tenderloin (Roast at 425°F)	½ - 1½ lbs.	145°F	20 - 27 minutes (total)
	Loin Back Ribs	-----	Tender	1½ - 2 hours (total)
	Spareribs/ St. Louis-Style Ribs	-----	Tender	1½ - 2 hours (total)
<b>Broiling</b> 4-5 inches from heat  OR  <b>Grilling</b> Over direct, medium heat; turn once halfway through grilling.	Tenderloin	½ - 1½ lbs.	145°F	20 minutes (total)
	Porterhouse, New York and Ribeye Chops; thin	¾ inch	145°F	8 - 9 minutes (total)
	Porterhouse, New York and Ribeye Chops; thick	1½ inch	145°F	12 - 16 minutes (total)
	Shoulder Steak	½ - ¾ inch	145°F	20 minutes (total)
	Shoulder Country-Style Ribs	1½ inch	145°F	12 - 16 minutes (total)
	Loin Country-Style Ribs; bone-in and boneless	1½ inch	145°F	12 - 16 minutes (total)
<b>Barbecuing</b> Over indirect medium heat (285°F).	New York Roast; bone-in and boneless	2 - 5 lbs.	145°F	2 lbs. roast = 20 minutes (per lb.) 3½ - 5lbs. roast = 15 minutes (per lb.)
	Shoulder Roast; bone-in	3-6 lbs.	Tender	45 minutes (per lb.)
	Loin Back Ribs	-----	Tender	1½ - 2 hours (total)
	Spareribs	-----	Tender	1½ - 2 hours (total)
<b>Sautéing</b> Add a little cooking oil to a pan; sauté over medium-high heat and turn once halfway through cooking time.	New York Chop; thin	¾ inch	145°F	8 minutes (total)
	Ribeye Chop; thin	¾ inch	145°F	8 minutes (total)
<b>Braising</b> Cook, covered, with a liquid at a simmer; turn once halfway through cooking time.	Sirloin Chop; bone-in and boneless	½ - ¾ inch	145°F	6 - 8 minutes (total)
	Shoulder Roast; bone-in	3-6 lbs.	Tender	2 - 2½ hours (total)
	Loin Back Ribs	-----	Tender	1½ - 2 hours (total)
	Spareribs/ St. Louis-Style Ribs	-----	Tender	1½ - 2 hours (total)
	Shoulder Steak	½ - ¾ inch	145°F	20 minutes (total)

## Temperature/Color Guide

- 145°F Medium Rare..... Warm, Pink Center
- 150° - 155°F Medium..... Warm, Slightly Pink Center
- 155° - 160°F Medium Well..... Hot, White Center
- 160°F+ Well-Done..... Hot, Tough and Dry

