

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



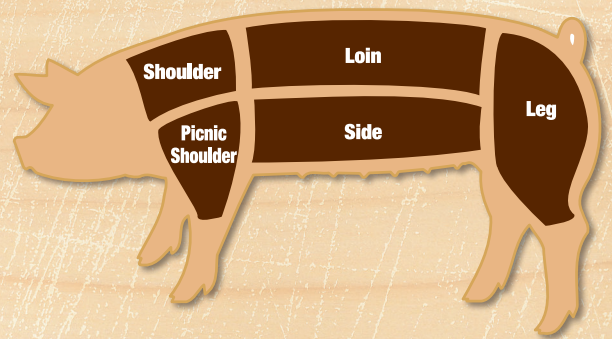
Loin Country Style Ribs;
boneless



New York Roast



Tenderloin



SIDE



Spareribs



St. Louis-Style Ribs

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How to Cook Pork PERFECTLY

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

The National Pork Board recommends cooking pork chops, roasts and tenderloin to an internal temperature between 145° F (medium rare) and 160° F (medium), followed by a 3-minute rest.

