











Cuts of Pork

	<p>Pork Chops are the most popular cut from the pork loin, which spans from shoulder to hip. We offer 1" thick cut bone-in chops that come 2 per package. Price per lb: \$10</p>		<p>Hot or Mild Bulk Sausage comes in one lb packages. It can be crumbled and browned for use in tacos or pasta, or made into patties and served with eggs. Price per lb: \$6</p>
	<p>Pork Belly comes from a hog's 'belly' or underside after the loin and spareribs have been removed. This boneless cut can be made into bacon or served crispy. Price per lb: \$12</p>		<p>Chorizo Bulk Sausage is sold in one lb packages. Delicious with scrambled eggs or used as a substitute for ground beef to add a spicy flair to any dish. Price per lb: \$8</p>
	<p>Boston Butt comes from the upper part of the pig's shoulder. This well marbled, bone-in roast typically weighs 6-9 lbs and is perfect for making pulled pork. Price per lb: \$8</p>		<p>Bratwurst Links come in a 4-pack. This large German-style sausage pairs well with a spicy mustard and sauerkraut, hot off the grill on a hearty bun. Price per pack: \$10</p>
	<p>Pork Ribs are a popular bone-in cut. They can be prepared by smoking, grilling or baking, often prepared with dry rub or barbecue sauce. Price per lb: \$7</p>		<p>Hot Italian Links come in a 4-pack. Spiced with red pepper and fennel, these are often grilled alongside onions and peppers or sliced into pasta. Price per pack: \$10</p>
	<p>Pork Tenderloin is among the most prized and tender cuts. It may be roasted, grilled or sliced into medallions and sautéed. Typically weighs 1/2 to 3/4 lb. Price per lb: \$16</p>		<p>Meaty Neckbones, Backbones, Ham Hocks, Feet, Jowls, Heads or Fat. Add some flavor with these lower priced cuts. Price per lb: \$3</p>