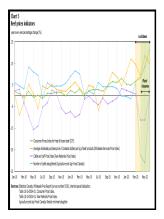
Meat charts showing wholesale and retail cuts - a guide to a better knowledge of meat.

Published by the National Live Stock and Meat Board - Pork Cuts 101: A Diagram



Description: -

Risk management -- Data processing,

United States -- Politics and government -- 1961-1963

Kennedy, John F. -- 1917-1963

Turkish language -- Grammar, Historical

Presidents -- United States

Software engineering.

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Meat cuts. Meat charts showing wholesale and retail cuts - a guide to

a better knowledge of meat.

-Meat charts showing wholesale and retail cuts - a guide to a better

knowledge of meat.

Notes: Cover title.

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Tags: #Pork #Cuts #101: #A #Diagram

Pig / Pork Cuts by Chart

We should choose this type: When you want to cook low and slow. Slice thin across the grain, before or after cooking.

Pig / Pork Cuts by Chart

Primal Cuts of Pork Four different cuts of pork are sold at the wholesale level. A very lean but not very tender cut, so it's best for recipes that call for the meat to be cut into thin pieces or that use a long moist cooking method.

8 Primal Cuts Of Beef

Others cook the whole thing, and cut it into several portions. Flank Steak - This steak has a great flavor, and should be sliced against the grain for maximum chewability.

Pork Cuts 101: A Diagram

Markets for other ethnic populations may prepare them less thoroughly. Ideal for braises and stews.

A Guide to All the Cuts of Beef

Skirt Steaks: Fajitas and stir fry are an absolute delight to the taste buds. .

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